

MANGER ICI, C’EST POSSIBLE...
Encore faut-il qu’il reste de la place!

Lunch

Tuesday to Friday 12 to 3pm

Sunday & Saturday 12 to 3.30pm

Starters

- * Soupe à l’Oignon.....€6.90
Rustic French Onion Soup s/w Sourdough Croutons, topped with melted Emmental cheese
- * Moules Starter€8.50
Steamed Mussels in white wine, garlic, parsley, shallots and cream
- * Aumônière de crottin de Chavignol au miel, noix et lardons..... €8.50
Warm goat cheese served with bacon, honey and walnuts wrapped in filo pastry, cranberry purée
- * Crème Brûlée au crabe, pickle de concombre et pain toasté €10.50
Crab creme brulee, pickled cucumber and toasted bread
- * Caille farcie rôtie, chou frisé et pommes de terre rôties, jus à la truffe€16.50
Roasted stuffed quail, with savoy cabbage and roasted potatoes, Truffle jus

Main Courses

- * Moules à la Crème et Vin Blanc, Frites “Maison”€15.50
Steamed mussels in white wine, garlic, parsley, shallots and cream s/w hand cut chips
- * Boeuf Bourguignon€15.50
Slowly cooked beef stew in burgundy red wine, mushrooms, bacon, baby onions, s/w baby potatoes
- * Ribeye & Frites (220g) (Origine: Limerick)€27.00
Ribeye Steak s/w hand cut chips and pepper sauce (Origin: Limerick)
- * Burger d’Agneau (170g), Marmelade d’Oignons, Morbier et Frites “Maison” Sauce Chez Max...€15.50
6oz Irish lamb burger with an onion marmalade and melted Morbier cheese on a brioche bun, s/w hand-cut chips and sauce Chez Max
- * Plat du jour Dish of the day€11.50

LUNCH FORMULE

SANDWICH

€12.90

+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

SALAD

€13.90

+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

DISH OF THE DAY

€14.90

+ SOFT DRINK OR BALLOON OF WINE
+ COFFEE OR TEA

Sandwiches€8.50

- * Sandwich au Poulet
Chicken Fillets marinated with lime and chili, coriander, yogurt guacamole, ginger, mixed leaves, tomato, Served on Baguette
- * Sandwich à l’Agneau
Roasted Lamb, Yogurt Sauce, Picked Carrot, Watercress, Garlic, Lemon, Served on Baguette
- * Croque-Monsieur
Soft sourdough toast layered with Emmental, ham and Béchamel sauce
- * Croque-Madame
The classic Croque-Monsieur, topped with a perfectly fried egg

Salades€9.50

- * Salade de Chèvre Chaud
Warm goat cheese salad with onions confit, honey and lardons
- * Salade Végétarienne
Cauliflower, Potatoes, Chickpeas, Tomato, Roasted Peppers, Houmous, Fresh Herbs

Side Orders.....€3.50

- * Baby Potatoes, Green Beans, Hand Cut Chips, Green Salad, Pilaf Rice

Et si la faim se fait sentir, il ne manquera pas de vous proposer de quoi vous rassasier.
Vous pouvez également regarder le tableau noir ou toutes les nouveautés sont indiquées.

Dinner

Sunday to Thursday 5 to 9.30pm

Friday & Saturday 5 to 10.30 pm

Starters

- * Soupe à l’Oignon.....€6.90
Rustic French onion soup s/w sourdough croutons and topped with melted Emmental cheese
- * Moules Starter€9.50
Steamed mussels in white wine, garlic, parsley, shallots and cream
- * Aumônière de crottin de Chavignol au miel, noix et lardons.....€9.50
Warm Goat Cheese served with bacon, honey and walnut wrapped in filo pastry, cranberry purée
- * Terrine de jarret & Foie gras, gelée de coing et brioche toastée€14.50
Ham Hock & Foie gras terrine, quince jelly s/w dressed leaves and toasted brioche
- * Saint Marcellin Rôti€11.50
Baked Saint Marcellin cheese, with toasted baguette and pickles
- * Crème Brûlée au crabe, pickle de concombre et pain toasté.....€11.50
Crab creme brulee, pickled cucumber and toasted bread
- * Caille farcie rôtie, chou frisé et pommes de terre rôties, jus à la truffe€16.50
Roasted stuffed quail, with savoy cabbage and roasted potatoes, Truffle jus

Side Orders.....€3.50

- * Baby Potatoes, Green Beans, Hand Cut Chips, Green Salad, Pilaf Rice

* A service charge of 12% will be added for a group of 6 or more people.
* All our meat is 100% Irish and our fish is supplied by Donegal Fishermen.

Home deliveries
available



Main Courses

- * Moules à la Crème et Vin Blanc, Frites “Maison”€17.50
Steamed mussels in white wine, garlic, parsley, shallots & cream s/w hand cut chips
- * Bouillabaisse “Chez Max”€24.00
A classic Provençal seafood stew loaded with mussels, scallops, cod & prawns, s/w baby potatoes and Rouille croutons
- * Boeuf Bourguignon€17.50
Slowly cooked beef stew in burgundy red wine, mushrooms, bacon, baby onions, s/w baby potatoes
- * Chevreuil braisé en roulade de feuille de brique, purée à la châtaigne et jus d’airelle.....€24.00
Braised venison rolled in feuille de brique, chestnut mash and cranberry jus
- * Ribeye & Frites (220g) Origine: Limerick€27.00
Ribeye Steak s/w hand cut chips and a pepper sauce, Béarnaise or blue cheese sauce (Origin: Limerick)
- * Burger d’Agneau (170g), Marmelade d’Oignons, Morbier et Frites “Maison”, Sauce Chez Max...€17.00
6oz Irish lamb burger with an onion marmalade & melted Morbier cheese on a brioche bun, s/w hand-cut chips and sauce Chez Max
- * Tarte Tatin Végétarienne au Chèvre servie avec Salade€16.50
Vegetarian Goat cheese Tarte Tatin s/w salad
- * Cabillaud en croûte d’herbes, mille-feuilles de légumes au pesto et coulis de poivron rouge.....€21.00
Herbs crusted Cod Filet with layered pesto vegetables with a red pepper coulis
- * Suprême de poulet sauce Chasseur & Riz Pilaf€16.50
Chicken Supreme with wild mushroom, baby onions and lardons sauce served with Pilaf rice
- * Tarte aux légumes méditerranéens, riz Pilaf et jeunes pousses.....€17.00
Ou croûte au quinoa (Vegan)
Baked pie of mediterranean vegetables, Pilaf rice and dressed leaves
Or quinoa crust (Vegan)

All our dishes are 100% Homemade / Allergen Menu Available

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