

THE BRASSERIE

— AT THE —

EUROPE

To Start With

Seared Irish Beef Carpaccio	€ 16
Rocket, Parmesan, Bread Stick, Capers,	
Lamb Croquettes	€ 16
Roasted Peppers and Fennel Sauce, Citrus Yogurt, Mint	
Garlic Butter Tossed Prawns	€ 16
Creamy Spinach, Sourdough	
Oak Smoked Salmon and Atlantic Crabmeat	€ 16
Cucumber, Capers and Crouton	
Prawn Cocktail	€ 17
Gambas, Mary Rose Sauce, Guacamole, Baby Gem	
Toons Bridge Mozzarella	€ 15
Heirloom Tomato Salad, Crispy Sourdough	
Warm Goat's Cheese (V)	€ 15
Rocket Salad, Walnuts, Brioche & Apple & Date Chutney	
Caesar Salad	
Crispy Pancetta and Parmesan Cheese	€ 17
Chicken Strips	€ 19
Tiger Prawns	€ 19

Soups

Soup of the Day (V)*	€ 8
French Onion Soup, Cheese Crouton	€ 9
Atlantic Seafood Chowder*	€ 12

From Our Grill

100/z Angus Beef Sirloin Steak*	€ 35
100/z Angus Beef Rib Eye Steak*	€ 36
Served with, Baked Potato, Mushroom Duxelles Cherry Tomatoes Sauce of your choice; Garlic Butter, Chimichurri Butter Red Wine Jus, Peppercorn Sauce, Béarnaise Sauce Steaks are aged 28 days	
Rump of local Lamb	€ 32
Pea Puree, Organic Beans, Chorizo, Crispy Leek, Jus	

Burgers

8oz Brasserie Burger	€ 25
Brioche Bun, Smoked Pancetta, Baby Gem, Gherkins Tomato, Onions, Smoked Gubbeen Cheese Pont Neuf Chips,	
Vegan Burger	€ 21
Chickpea & Courgette Salsa Verde Mayonnaise, Beetroot Relish, Sweet Potato Chips	
Buttermilk Chicken Breast Burger	€ 23
Brioche Bun, Slaw, Mozzarella Cheese Pont Neuf Chips	

Main Courses

Catch of the Day	(market price)
Fried Fish & Chips	€ 25
Beer-Battered Fillet of Cod & Sauce Tartare Pea Puree	
The Europe Seafood Platter*	€ 30
Grilled Fish, Smoked Salmon, Oyster, Crab Claws Prawns, Langoustine, Calamari	
Pan Fried Salmon	€ 27
Prawns, Asparagus, Crushed Potatoes, Tomato Velouté	
Tomahawk Pork Chop*	€ 27
Roasties, Fennel & Apple Slaw, Cider Sauce	
Skeaghanore Duck Fillet*	€ 31
Fondant Potato, Baby Carrots, Beetroots Parsnip Puree, Rosemary Jus	
Rigatoni with Grilled Corn-Fed Chicken	€ 24
Sundried Tomato, Parmesan, Spinach	
Wild Mushroom Risotto* (V)	€ 23
Truffle, Parmesan, Pea Shoots	
Red Curry with Tofu* (Vegan)	€ 20
Broccoli, Basmati Rice, Cashew Nuts, Coriander	
Roasted Ratatouille & Goat's Cheese Tart	€ 22
Red Onion, Rocket Salad, Walnuts (V)	

Side Dishes

Peppercorn Sauce, Garlic Butter, Bearnaise Sauce Chimichurri Butter	€ 4
Truffle and Parmesan Pont Neuf Chips	€ 8
Double Cooked Pont Neuf Chips	€ 6
Dauphinoise Potato	€ 5
Mashed Potato	€ 5
Market Vegetables	€ 5
Creamy Baby Spinach	€ 5
Sauté Mushrooms	€ 5
Sauté Onions	€ 5
Garlic Bread	€ 5
Garlic Bread & Cheese	€ 6
Mixed Salad	€ 5
Boiled Baby Potato	€ 5
Baked Potato with Soured Cream	€ 5

Our beef is locally sourced and is of Irish origin. We support local suppliers in compliance with our ECO policy to reduce the impact on the environment. Should you suffer from any food allergies please notify a member of our team. All prices include VAT.

N = Dish contains Nuts, V=Vegetarian Dish, * non added Gluten ingredients



Allergen Information