

# THE BRASSERIE

## — AT THE —

### EUROPE

#### To Start With

**Seared Irish Beef Carpaccio** € 16  
Caper and Parsley dressing, Parmesan, Bread Stick

**Lamb Croquettes** € 16  
Roasted Peppers and Fennel Sauce, Citrus Yogurt, Mint

**Garlic Butter Tossed Prawns** € 16  
Creamy Spinach, Sour Dough

**Oak Smoked Salmon and Atlantic Crabmeat** € 16  
Cucumbers, Capers and Crouton

**Prawn Cocktail** € 17  
Gambas, Marry Rose Sauce, Guacamole, Baby gem

**Toons Bridge Mozzarella** € 15  
Heirloom Tomato Salad, Crispy Sourdough

**Warm Goat's Cheese (V)** € 15  
Rocket Salad, Parma ham, Walnuts, Brioche

**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

**10o/z Angus Beef Striploin Steak\*** € 35

**10o/z Angus Beef Rib Eye Steak\*** € 36

Served with, Baked Potato, Mushroom Duxelles  
Sauce of your choice; Garlic Butter, Blue Cheese Butter  
Red Wine Jus, Peppercorn Sauce, Béarnaise Sauce

**Lamb rump** €32  
Pea Puree, Organic mix 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, BBQ Sauce

**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, Spillane's Smoked Salmon, Oyster,  
Prawns, Langoustine, Calamari

**Pan Fried Salmon** € 27

Prawns, Broccoli, Crushed Potatoes,  
Tomato Velouté

**Tomahawk Pork Chop\*** € 27

Roasties, Fennel & Apple Slaw, Cider Sauce

**Skeaghanore Duck Fillet\*** € 31

Fondant Potato, Baby Carrots, Beetroot  
Parsnip Puree, Rosemary Jus

**Rigatoni with Grilled 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