

LA MARINE BISTRO



EARLY BIRD DINNER MENU

Vegetarian Soup of the Day
La Marine Creamy Seafood & Saffron Chowder
Kelly's Chicken Liver Parfait, Celeriac Remoulade, Beetroot Chutney, Apple & Kelly's Sourdough
Grilled Galway Bay Mussels with Garlic Butter
Glazed Wild Mushrooms, Celeriac Puree, Parmesan Crumb, Olive Oil & Balsamic

Seared Rib Eye Steak 'Au Poivre', Confit Portobello, Caramelized Onion & Potato Wedges (€8 Supplement)
Crispy Duck Confit Leg, Morteau Sausage, Puy Lentils, Roasted Carrot & Red Wine Jus
Roast Free-Range Chicken Supreme, Glazed Garden Veg, Bulgur Wheat Risotto & Salsa Verde
Gilled Kilmore Hake 'Grenobloise', Cauliflower Puree, Seasonal Green Vegetables, Lemon & Parsley
Roast Pumpkin & Chestnut Risotto, Grilled Oyster Mushroom & Sauté Green Vegetables (V)

Basque Cheesecake with Poached Rhubarb & Raspberry Sorbet
Whiskey Chocolate Mousse with Honeycomb & Chantilly Cream
Classic Vanilla Bean Crème Brûlée with Crispy Hazelnut Biscotti

EARLY BIRD OPTIONS

Enjoy Two Courses for €29.00 per person
Enjoy Three Courses for €34.00 per person

6.00 p.m. to 7.30 p.m.
(Sunday - Thursday inclusive)