

THE FRENCH ROOMS
BUSHMILLS

EXAMPLE MENU

Lunch Menu at The Café

Wednesday to Saturday
12 noon to 3 pm (last orders)



Lunch at the Café



Jocelyne soup

A tomato based French onion soup served with a cheesy crouton. 4.65

Soupe du jour

Always changing and always tasty! 4.65

Soup bowls served with a selection of rustic breads.



Tasting platter or tiny starter

Bite sized 'hors d'oeuvres priced and sized for mixing, matching and creating your own platter - tapas style.

Aperitif bites - cheese straws, olives & gherkins 2.85

Smooth chicken liver & fig pate 2.65

Whole baked goats cheese with a fig chutney 4.65

Creamy chilli & basil hummus with chilli oil 1.95

Roasted vegetable tart with a Mediterranean vegetable tartare, smoked pesto & balsamic glaze 2.95

Cup of soup - Jocelyne, a tomato based French onion soup served with a cheesy crouton or 'Soupe du jour'. 2.45

Smoked salmon with caper berries & a wedge of lemon 3.75

Selection of cured meats with pickled onions & gherkins 3.75

Spicy prawn pot on dressed leaves 2.95

Red sweet peppers stuffed with cream cheese. 2.75

Young buck - a creamy smooth blue cheese from Newtownards, Co Down. 3.25

Bleu d'Auvergne with perhaps a creamier and more buttery taste than other blue cheeses. 2.65

Boilie goats cheese from Co. Fermanagh, marinated with herbs and peppercorns in garlic infused oil. 2.25

Camembert de Normandie soft and creamy 2.25

Gruyère Famous Swiss cheese, firm & with a nutty flavour. 2.65

Kearney blue A semi-hard cheese with an open texture and a distinctive rind from Portaferry. 3.45

Rustic breads to accompany (or by themselves)

If the Tasting Platter is your lunch you will probably want medium size breads. As a starter it would depend more on your selection and by themselves perhaps medium or large.

Rustic breads are served with unsalted Ballyrashane butter topped with smoked sea salt from North Antrim Smokehouse or 'Brighter Gold' rapeseed oil.

Small 1.25 **Medium** 2.25 **Large** 3.25

Open top

Warm chicken melt

Chicken strips infused with Dijon mustard with melting French Brie, lemon juice, garlic & a touch of paprika with dressed leaves and a cranberry & port chutney. 8.85

Mediterranean

'Love Olive' hummus, red pepper, tomato, cucumber & red onion and drizzled with balsalmic glaze. 8.85

Spicy prawn

Prawns tossed in our popular spicy cocktail sauce with dressed leaves and served on wheaten bread. 8.85

Minute steak (4oz sirloin)

served on rustic bread with dressed leaves and a pepper mayonnaise. 9.85

Sandwiches

On rustic bread with 'Sibell en Provence' crisps from our Gourmet Grocer shop.



Toasted

The traditional French café toasted sandwiches.

Croque Monsieur

with ham hock and Gruyère cheese topped with a creamy cheese sauce. 6.25

Croque Madame

The gender change is complete by adding a lightly fried egg. 6.60

Main dishes

Roast supreme of chicken

marinated in lavender and lemon and served with a light honeyed jus and your choice of side dish. 11.85

Oven baked plaice

presented with a chilli, lemon and herb butter and your choice of side dish. 10.85

Steak frites

Mature Irish sirloin steak (10oz.) with dressed leaves, French fries and garlic butter. 15.85 (or pepper sauce 1.25 supplement)

Spicy quinoa cassoulet

with red peppers, chickpeas, passion preserved Kasundi relish & fresh mint served on chargrilled courgettes, topped with marinated artichokes and drizzled with Brighter Gold basil oil 12.85

With added Boile goats cheese .95 extra

House made beef burger

Prime beef mince with herbs de Provence, Gruyère & Bleu d'Auvergne cheese served in a brioche bap with 'Passion Preserved' beetroot chutney & French fries. 10.85

Barbary duck breast

oven cooked & served pink with an orange and Cointreau jus. Served with your choice of side order. 14.85

Cajun French sea bass

with our house made spiced Cajun rub, oven baked, drizzled with 'Brighter Gold' Thai oil and served with your choice of side dish. 12.85

Whole baked Camembert

with herb de Provence, fig chutney and sourdough bread 10.85

Mediterranean salad

with green leaves, tomato, olives, cucumber, onion & feta cheese and Breton slices. 8.85

Lamb burger

Irish lamb burger served on rustic bread with 'Passion preserved' Kasundi pickle, yoghurt dip & French fries. 12.85

Gourmet grocer platters



No.1

Selection of small bites with cured meats, Camembert, smoked salmon, gherkins, olives and rustic bread. Great for sharing. 9.85

No.2

Hummus, roasted vegetable tart, pesto, olives, goats cheese, camembert and rustic breads. 9.85



Tarte flambée

One of the most famous specialities of the Alsace region of France with a base similar to the Italian pizza but thin, crispy and not normally round!

Served with seasonal coleslaw.



Traditional 8.85

with a crème fraîche topping, streaky bacon and sauté onions.


Forestière 9.85

As the 'Traditional' but with added mushrooms and Gruyère cheese.

Jeanette 10.85

with crème fraîche, saute onions, mushrooms, red pepper and goats cheese.



We  making Tarte flambée

Side dishes 2.85

French fries, fresh, skin on & with real mayo.

Creamed puree potatoes

Potato bites fried, sea salted & with garlic butter.

Baby boiled Jersey Royals with herb butter.

Peas a la française poached in stock with onions, lettuce & with cream.

Tomato, red onion and garlic salad

Dessert Menu

GF = Gluten Free

Crème brûlée 4.55
served with langue de chat biscuits.

Macaron duo 4.55
Hand made French macarons. GF

Petits fours 4.95
A changing selection of bite size delights.

Chocolate & hazelnut cake 4.55
served with a hazelnut liqueur cream. GF

Tarte tatin 4.55
A traditional French apple dessert with toffee sauce and fresh cream.

Ice cream trio coupe 3.85
Tickety Moo Selection with a chocolate sauce.

Chocolate fondant 4.55
A moist chocolate pudding served with cream.

Hazelnut sundae 4.55
with a hot Nutella sauce & chopped hazel nuts.

Croque banane 4.55
Toasted brioche with banana & a sweet cream filling topped with a toffee sauce.

Clementine & almond 4.55
A moist flourless cake drizzled with a hot Cointreau & orange sauce & served with fresh cream. GF



Dessert wine

500ml Bottle 23.95

Floralis Moscatel Oro Spain
A nectar of unmistakable floral aromas with a voluptuous and sensual palate.



Cheese and biscuits



So you can choose precisely the cheeses you want portions and price are quite small. If you wish to have only one cheese you might like to 'double up'.

Bleu d'Auvergne with perhaps a creamier and more buttery taste than other blue cheeses. 2.95

Camembert de Normandie soft and creamy 2.65

Gruyère A famous Swiss cheese, firm & with a nutty flavour. 2.95

Young buck A creamy smooth blue cheese from Co. Down. 2.95

Boilie goats cheese from Fivemiletown, Co. Tyrone 2.65

Kearney blue A semi-hard cheese with an open texture and a distinctive rind from Portaferry.

Served with 'Fudges' biscuits and fig chutney.

Port wine

200 ml bottle
Churchill's Reserve 12.95

35 ml glass
Noval Fine Ruby 3.25
Taylor's Late Bottled
Vintage 3.75

