

Marcel's

BRASSERIE & BAR

TIPPLE TO START

PROSECCO €9.00 / MARCEL'S 75 €10.50

LE GRANDE BRUNCH

Available Saturday & Sunday 12pm - 5pm

— The Classics —

EGGS BENEDICT

Poached Eggs, Smoked Bacon & Hollandaise Sauce
€12.00

EGGS ROYALE

Poached Eggs, Smoked Salmon & Hollandaise Sauce
€12.00

EGGS FLORENTINE

Poached Eggs, Spinach & Hollandaise Sauce
€12.00

BLACK ANGUS DRY AGED BEEF BURGER

Brioche Bun, Cheddar, Beef Tomato, Mayo, Tomato & Onion Relish, Fries
€16.00

CAESAR SALAD

Avocado, Parma Ham, Smoked Anchovies & Aged Parmesan
€12.95
(Add Grilled Boneless Chicken - €16.95)

TARTINE OF WILD MUSHROOMS

Poached Eggs & Truffle Hollandaise
€12.50

SMASHED AVOCADO

Poached Eggs, Coriander & Crostini
€11.00

BLUEBERRY PANCAKES

Smoked Bacon & Maple Syrup
€12.00

3 FREE RANGE EGG OMELETTE

Smoked Bacon & Cheese
€11.00

1/2 DOZEN HARTY OYSTERS

Lemon & Mignonette Jus
€15.00

ROAST BREAST OF CHICKEN

Wild Mushrooms & Celeriac, Lyonnaise Potatoes
€14.50

FISH OF THE DAY

Please ask your Server

100z RIB EYE STEAK

Eggs, Fries & Béarnaise Sauce
€26.00

MENU RAPIDE

Available Monday to Friday 12pm - 5pm

1/2 DOZEN HARTY'S OYSTERS

Lemon & Mignonette Jus
€15.00

CAESAR SALAD

Avocado, Parma Ham, Smoked Anchovies & Aged Parmesan
(Add Grilled Boneless Chicken - optional €16.95)
€12.95

CASHEL BLUE CHEESE

Poached Pear, Candied walnuts & Chardonnay Dressing
Small Plate €10.95 · Large Plate €14.50

SOUPE DU JOUR

with Homemade Breads
€7.00

BURRATA

Tomatoes, Aged Balsamic Vinegar, Extra Virgin Olive Oil & a Toasted Baguette
Small Plate €10.95 · Large Plate €14.50

CITRUS CURED SALMON

Avocado, Radish, Fennel Salad & Ponzu Dressing
€10.95

SEAFOOD CHOWDER

Fresh Fish & Mussels with Homemade Breads
€10.50

ROPE GROWN MUSSELS

Steamed in Parsley, Garlic & White Wine Marinere served with Fries
€14.95

BEEF SHORT RIB

Smoked Bacon, Button Mushrooms, Red Wine Shallot & Horseradish Potato
€16.95

BLACK ANGUS DRY AGED BEEF BURGER

Brioche Bun, Cheddar, Beef Tomato, Mayo, Tomato & Onion Relish, Fries
€16.00

BEER BATTERED FISH N' CHIPS (PROPERLY DONE!)

Pea Puree, Homemade Tartare
€14.95

ROAST ATLANTIC HAKE

Peas 'a la francaise', Crab Croquet
€17.95

ROAST BREAST OF CHICKEN

Wild Mushrooms & Celeriac, Lyonnaise Potatoes
€14.50

HAND ROLLED POTATO GNOCCHI

Cherry Vine Tomato, Toons Bridge Mozzarella, Basil & Rocket
€10.95 · €14.95

100Z RIB EYE STEAK

Bearnaise, Watercress Salad & Fries
€26.00

ON THE SIDE

House Fries | Green Beans & French Dressing | Baby Potatoes & Herb Butter
Mixed Leaf Salad & Balsamic Dressing | Champ Mash Potatoes | Chantenay Carrots
€5.00 each

SOMETHING SWEET

APPLE & VANILLA TARTE FINE Served with Vanilla Ice-Cream	€9.00
STRAWBERRY ETON MESS	€9.00
MILK CHOCOLATE PAVÉ Served with Hazelnut Ice-Cream & Praline	€9.00
WHITE CHOCOLATE & RASPBERRY CHEESECAKE With Raspberry Sorbet	€9.00
CLASSIC CRÈME BRÛLÉE With Almond Biscotti	€9.00
CHEESE PLATE Artisan Cheeses, Oat Crackers & Apple Chutney	€12.00
PETIT FOURS	€6.00

Please advise your server of any dietary requirements you may have.
Please note some of our dishes may contain allergens - please ask your server for the full Marcel's Allergens List

Marcel's

BRASSERIE & BAR

TIPPLE TO START

PROSECCO €9.00
MARCEL'S 75 €10.50

FULL COCKTAIL LIST AVAILABLE

SNACKS & NIBBLES

	Small Plate	Large Plate
KALAMATA OLIVES <i>with extra virgin olive oil</i>	€4.95	
DRY ROASTED ALMONDS.....	€4.95	
HOMEMADE BREADS <i>with pesto & balsamic vinegar</i>	€4.95	
CHEESE PLATE <i>Oat Crackers & Apple Chutney</i>	€12.00	
CHARCUTERIE BOARD <i>Cornichon, Olives & Bread</i>	€14.00	€18.00

LE MENU DU SOIR

Available from 5pm Daily

Starters

CLOGHERHEAD CRAB MAYONNAISE

Avocado, Granny Smith & Chilli

€14.00

SEARED SCALLOPS

Classic Sauce Vierge

€16.00

TERRINE OF DUCK CONFIT & FOIE GRAS

Sauternes Poached Pear & Toasted Brioche

€15.00

SOUPE DU JOUR

with Homemade Breads

€7.00

CHARCUTERIE BOARD

Cornichons, Olives & Bread

€14.00

1/2 DOZEN HARTY OYSTERS

Lemon & Mignonette Jus

€15.00

BURRATA

Tomatoes, Aged Balsamic Vinegar, Extra Virgin Olive Oil & a Toasted Baguette

€14.00

Mains

ROAST LUMP OF SLANEY VALLEY LAMB

Crispy Breast, Mousseline Potato, Baby Spinach & Red Pepper Purée

€29.00

ROAST BREAST OF DUCK

Ragout of Duck Leg, Blackberries & Cavolo Nero

€29.00

WILD ATLANTIC HALIBUT

Peas 'a la francaise', Crab Croquet

€32.00

HAND ROLLED POTATO GNOCCHI

Cherry Vine Tomato, Toons Bridge Mozzarella, Basil & Rocket

€21.50

ROAST BREAST OF CHICKEN

Champ Potato, Girolles & Tarragon

€24.00

FROM THE GRILL

DRY AGED FILLET OF BEEF

Roast Portobello Mushroom, Carmelized Onion, Fries & Bearnaise

€32.00

100Z RIB EYE STEAK

Watercress, Bearnaise & Fries

€30.00

SEARED ORGANIC SALMON

with buttered baby spinach, Beurre Blanc

€26.00

"SET" MENU RAPIDE

SET MENU

3 Courses for €28.00

Available Monday to Friday 12pm - 6.30pm & Weekends 5pm - 6.30pm

Starters

SOUPE DU JOUR

with home made breads

CAESAR SALAD

Avocado, Parma Ham, Smoked Anchovies, Aged Parmesan

CITRUS CURED SALMON

Ponzu Dressing

Mains

ROAST BREAST OF CHICKEN

Wild Mushrooms & Celeriac, Lyonnaise Potatoes

HAND ROLLED POTATO GNOCCHI

Cherry Vine Tomato, Toons Bridge Mozzarella, Basil & Rocket

ROAST ATLANTIC HAKE

Peas 'a la francaise', Crab Croquet

100Z RIB EYE STEAK

(€8 Supplement)

Watercress Salad, Béarnaise Sauce, Fries

Dessert

MILK CHOCOLATE PAVÉ

Served with Hazelnut Ice-Cream & Praline

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

With Mango Sorbet & Raspberry Gel

CLASSIC CRÈME BRÛLÉE

With Almond Biscotti

SOMETHING SWEET

APPLE & VANILLA TARTE FINE

Served with Vanilla Ice-Cream

€9.00

STRAWBERRY ETON MESS

€9.00

MILK CHOCOLATE PAVÉ

Served with Hazelnut Ice-Cream & Praline

€9.00

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

With Raspberry Sorbet

€9.00

CLASSIC CRÈME BRÛLÉE

With Almond Biscotti

€9.00

CHEESE PLATE

Artisan Cheeses, Oat Crackers & Apple Chutney

€12.00

PETIT FOURS

€6.00

ON THE SIDE

House Fries | Green Beans & French Dressing | Baby Potatoes & Herb Butter
Mixed Leaf Salad & Balsamic Dressing | Champ Mash Potatoes | Chantenay Carrots
€5.00 each