

THE BRASSERIE
— AT THE —
EUROPE

To Start With

Seared Irish Beef Carpaccio Rocket, Parmesan, Bread Stick, Capers,	€ 16
Pan Fried Scallop's Giant Cous Cous and Saffron Velouté	€ 17
Garlic Butter Tossed Prawns Creamy Spinach, Sourdough	€ 15
Oak Smoked Salmon and Atlantic Crabmeat Cucumber Gel, Capers and Crouton	€ 16
Confit of Pork Cheek Rosemary & Apple Puree, Pickled Cherries, Celeriac	€ 15
Toons Bridge Mozzarella Tomato Salsa, Black Olives, Crispy Sourdough	€ 14
Warm Goat's Cheese (V) Rocket Salad, Parma ham, Walnuts, Brioche	€ 14
Caesar Salad Crispy Pancetta and Parmesan Cheese Chicken Strips Tiger Prawns	€ 14 € 16 € 17

Soups

Soup of the Day (V)*	€ 6
French Onion Soup, Gruyere Cheese Crouton	€ 8
Atlantic Seafood Chowder*	€ 10

From Our Grill

10o/z Angus Beef Striploin Steak*	€ 33
10o/z Angus Beef Rib Eye Steak*	€ 35

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

Roast Prime Rib of Beef (served for 2 people only)	€ 85
Cheese Cauliflower, Pancetta wrapped Asparagus Roast Potatoes, Chimichurri Butter and Pepper Sauce	

Burgers

8oz Brasserie Burger Brioche Bun, Smoked Pancetta, Baby Gem, Gherkins Tomato, Onions, Hegarty's Cheese, Pont Neuf Chips,	€ 23
Vegan Burger Chickpea & Courgette Salsa Verde Mayonnaise, marinated Beetroot Sweet Potato Chips	€ 21
Buttermilk Chicken Breast Burger Brioche Bun, Slaw, Mozzarella Cheese Pont Neuf Chips	€ 20

Main Courses

Catch of the Day	(market price)
Fried Fish & Chips Beer-Battered Fillet of Cod & Sauce Tartare Pea Puree	€ 24
The Europe Seafood Platter* Grilled Fish, Spillane's Smoked Salmon, Oyster, Prawns, Langoustine, Scallop, Calamari	€ 29
Pan Fried Salmon Giant Cous Cous, Roast Red Pepper Sauce	€ 26
Tomahawk Pork Chop Roasties, Fennel & Apple Slaw, Cider Sauce	€ 26
Duck Fillet Colcannon Mash Potatoes, Carrot Crisp Blackberry Cointreau Jus	€ 29
Rigatoni with Grilled Chicken Sundried Tomato, Parmesan, Spinach	€ 23
Wild Mushroom Risotto (V) Truffle, Parmesan, Pea Shoots	€ 20
Red Curry with Tofu* (Vegan) Broccoli, Basmati Rice, Cashew Nuts, Coriander	€ 19
Roasted Ratatouille & Goat's Cheese Tart Red Onion, Rocket Salad, Walnuts (V)	€ 22

Side Dishes

Peppercorn Sauce, Garlic Butter, Bearnaise Sauce Chimichurri Butter	€ 3
Truffle and Parmesan Pont Neuf Chips	€ 7
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.
Prices shown are inclusive of VAT. Should you suffer from any food allergies, please notify a member of our team.
N = Dish contains Nuts, V=Vegetarian Dish, * non added Gluten ingredients



Allergen Information