

SET IN THE HEART OF KILKENNY, RIVE GAUCHE REOPENED ITS DOORS FOLLOWING REFURBISHMENT ON APRIL 28TH 2015.

THE NEW KITCHEN AND COCKTAILS BAR, CLOSE TO KILKENNY CASTLE ON THE PARADE, HOUSES TWO DISTINCTIVE AREAS; THE BAR, A CHIC AND SOPHISTICATED DRINKING AREA AND THE DINING AREA, WHERE ITS MODERN DISHES TAKE CENTRE STAGE. OUR SPACE IS FILLED WITH RICH WOOD AND VINTAGE FINISHES THROUGHOUT, EXPOSED BRICK WALLS AND A BAR AREA.

OUR KITCHENS ARE OVERSEEN BY OUR HEAD CHEF DAWID WASIEL, WHO ENSURES EVERY DISH IS PERFECT & HIS ETHOS IS THAT THE BEST MEALS START WITH THE VERY BEST OF INGREDIENTS. WHEREVER POSSIBLE HE WILL SOURCE THE FINEST LOCAL, NATURAL, ORGANIC & SEASONAL INGREDIENTS, WITHIN AN 80KM RADIUS OF THE PROPERTY.

HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

OUR CHEESE SELECTION CELEBRATES THE REMARKABLE REBIRTH OF IRISH CHEESES FROM SMALL FARMS ALL OVER THE COUNTRY.

OUR IN- HOUSE BAKER PRODUCES ALL OUR BREADS & CONFECTIONARY.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE HERE WITH US IN RIVE GAUCHE.

Rive
GAUCHE



ENTRÉES

Seasonal Soup Du Jour

house made grains and treacle brown bread

9

Peach Caprese Salad

peach, creamy ricotta, prosciutto di Parma, cucumber, heirloom tomatoes, avocado, mix seeds, mojito vinaigrette

14.5

Slow Cooked Pork Shoulder

Pear gravy, kimchi

12

Duck Dumpling

marinated duck with orange, ginger, soy, celery in won-ton pastry, arachide sauce

12

Coquille St Jacques Classic

West Cork scallops, Atlantic prawn, white wine & gruyère sauce, parmesan mash gratin

15

Vert Risotto

asparagus, leeks, basil, lemon zest, pine-nuts, olive oil

10

Armagnac Chicken Liver Parfait

house baked brioche, Mooncoin Beetroot & horseradish relish, blackberry mousse

14

Honey & Butter Baked Whole Camembert

*crispy house baked breads, plum & chilli chutney
(for two persons sharing)*

25

allergen information available at service station

MAINS

Atlantic Fresh Catch Of The Day

(please ask your server for tonight's chef special)
market price

Andarl Farm Organic Pork Chop

*pork chop marinated in orange zest, garlic & honey, roasted baby potatoes,
broccoli, port wine jus*
29

Thermidor Scallops & Prawns

West Cork scallops & Atlantic prawns, brandy Thermidor sauce, duchess potatoes
34

Summer Courgette Risotto

*stuffed courgettes with lemon risotto, crispy courgette flower with earthy tempeh &
sundried tomato, vegan parmesan, silky lemongrass cream*
25

Roasted Silver Hill Half Duck

gratin potato, braised red cabbage & raisins, roasted fine beans, orange sauce
35

Skillet Free Range Chicken Supreme

*supreme of chicken marinated in basil & lemon zest, carrot purée, fondant potato,
king oyster mushroom, white wine cream sauce*
30

10 Oz Hereford Striploin Steak

*char grilled, house cut fries, sautéed chestnut mushrooms, roast parsnip purée,
a choice of: herb & garlic butter, five peppercorn cognac cream or chimichurri sauce*
39.5

Kenna's Shoulder Of Lamb

slow cooked lamb, creamy mash potato, rainbow carrots, lamb jus, mint oil
35

28 Day Matured Hereford Côte de Boeuf,

*cooked to order and served with choice of two sides and two sauces
choose two sides from: seasonal greens, creamy mash, house cut fries,
sautéed mushrooms & onions*

*Choose two sauces from: bernaise, chimichurri, peppercorn, herb & garlic butter
-Add Sicilian Purple Prawns (15 euro supplement)*

for two persons sharing

89

SIDES

House Cut Fries €6

Sweet Potato Fries €6

Savoury Potato Champ €6

Organic Seasonal Greens €6

Chimichurri Roast Baby Potatoes €6

Chestnut Mushrooms & Sautéed Onion €6

Riversfield Organic Baby Salad, House Dressing €6

DESSERTS

Homemade Cheesecake Of The Day 9

seasonal produce (ask your server)

Vanilla Bean Classic Crème Brûlée 9

raspberry & golden syrup biscuit

Crumble 9

Wexford rhubarb & green apple, crème anglaise

Piña Colada Mousse 10

pineapple & coconut mousse, coconut crumb, mint

Pavlova Bomb 9

blackcurrant & citrus curd, white chocolate cream, mint

Watermelon & Basil Sorbet 9

homemade Sicilian Watermelon sorbet, fresh basil, white chocolate cream, lime

A Tasting Of Three Selected Cheese Of The Evening 15

plum & chilli chutney, savoury crackers

COGNAC

Hennessy VS Original 6.90
Hennessy XO 20.50
Hennessy VSOP 10.00
Prince D'Arignac Armagnac 7.40
Martell VSOP 9.50
Martell VS 7.00
Remy Martin VSOP 7.50

LIQUEUR

Bailey's 6.80
Tia Maria 6.80
Campari 7.00
Cointreau 7.00
Midori 6.80
Pernod 6.80
Frangelico 6.80
Drambuie 6.80
Galliano 6.80
Crème de Menthe 6.80
Disaronno 6.80
Limoncello 6.80
Kahlua 6.80
Grand Marnier 7.00
Benedictine 7.00
Pimms 6.80
Ballylarkin 7.20

PORT

Sandeman Ruby 6.80
Osborne Ruby 6.90
Osborne White 6.90
Osborne LBV 7.00
Osborne 20 Years Old Tawny 8.30
The Wise One Tawny 7.80
Kopke 10 Years Old Tawny 7.80
Grahams Six Grapes Reserve Port 8.00

DESSERT WINE

Cazalis de LCC Organic, Sauternes - France 6.80
Torres Floralis Moscatel Oro, Penedes - Spain 6.90
Stift Klosterneuburg , Eiswein, Gruner Veltliner - Austria 12.50
Tokaji Disznoko Aszu 5 Puttonyos - Hungary 17.00

LIQUEUR COFFEES

Irish Coffee 9.00
Bailey's Coffee 9.00
French Coffee 9.00
Calypso Coffee 9.00
Amaretto Coffee 9.00

LOCAL SUPPLIERS

We take pride in sourcing all our produce locally. Using all local farmers & butchers. We use organic where possible. With the main emphasis on fresh, good quality, Irish produce.

Paddy Kenna - Butcher - Kilkenny
Gerard Deegan - Vegetable Supplier - Kilkenny
Vincent Grace - Riversfield Organic Farm - Organic salads, vegetables & herbs
KishFish - Fish Supplier
Murphy Family - Mooncoin Beetroot
Nick's Fish - Fish Supplier - County Meath

H O U S E R E C O M M E N D E D W H I T E



VENDEMMIA, I.G.T. VENETO, PINOT GRIGIO - ITALY

€8/32

DOMAINE DE LA MADONE, PICPOUL DE PINET - FRANCE

€8/32

THE LAST SHEPHERD, SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

€9/€36

LA SERRE, CHARDONNAY - FRANCE

€8/32

PETH WETZ, UNFILTERED RIESLING, RHEINHESSEN - GERMANY

€9/36

CINCO ISLAS ALBARINO, BODEGAS CHAVAS, RIAS BAIXAS - SPAIN

€10/40

LUNAE 33, SAUVIGNON BLANC, IGP ATLANTIQUE - FRANCE

€8.3/33

H O U S E R E C O M M E N D E D R E D



TERRE FORTI, NERO D'AVOLA, SICILY - ITALY

€8/32

LES COCHES, J. MOREAU & FILS, MERLOT - FRANCE

€8/32

SANTUARIO, MALBEC MENDOZA - ARGENTINA

€8/32

LE GRAND NOIR, CABERNET SAUVIGNON, LANGUEDOC - FRANCE

€8/32

RAMON BILBAO RIOJA, CRIANZA - SPAIN

€8.5/34

H O U S E R E C O M M E N D E D R O S É

VINA REAL, ROSADO - SPAIN

€8/32

DOMAINE LAFAGE 'MIRAFLORS' ROSÉ

€9/36

Wine of the Month

Circus Number, Dao - Portugal

White

Bical, Encruzado, Malvasia-Fina

Red

Alfocheiro, Jaen, Tinta Roriz (Tempranillo)

€8/32

H O U S E R E C O M M E N D E D P R O S E C C O

CASA GHELLER G, VALDOBBIADENE PROSECCO SUPERIORE - ITALY

€9.5/45

N O N A L C O H O L I C W I N E

Nozeco Red - Merlot €6.5

Nozeco White - Chardonnay €6.5

Torres Natureo O.O - Rosé €6.5

Rive
GAUCHE