

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 EXECUTIVE CHEF GERARD DUNNE, 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

## **Country Style Nicoise Salad**

*nicoise, olives, romaine lettuce, roasted bell peppers, organic potatoes, hens egg, fine beans & sundried tomatoes tossed with our extra virgin olive oil & lemon vinaigrette*

14

## **Panko Duck Arancini**

*golden fried aromatic roast duck and risotto arancini, pickled ginger & mango salad, rocket, miso dressing*

14.5

## **Fresh Sicilian Pink Prawn Pil Pil**

*fine roasted in a fresh chilli & garlic pomace oil, house baked flat bread, citrus*

16.5

## **Coquille St Jacques Classic**

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

15

## **Armagnac Chicken Liver Parfait**

*house baked brioche, Mooncoin Beetroot & horseradish relish, fresh fig salad*

14

## **Honey & Butter Baked Whole Camembert**

*crispy house baked breads, pear & shallot 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)*

34

## Ardal Farm Pork Fillet

*pan roasted fillet of organic pork, pear & shallot stuffing, parma ham, root celery gratin, heirloom chantenay carrots, Calvados jus*

29

## Martini Bianco Scallops & Prawns

*West Cork scallops & Atlantic prawns, coriander & citrus Vermouth cream, rissoles potatoes, shaved parmesan, truffle oil, crispy capers*

34

## Harissa Roasted Butternut Squash

*cauliflower & cranberry rice, pine kernels, Mediterranean vegetable sauce, feta textures*

25

## "Terre Et Mer"

*Costello's pale ale braised beef short rib, Sicilian prawns, glazed shallots, scallion champ*

35

## Chicken Paillard

*pan fried paillard of chicken fillet, mozzarella, fine herb & sundried tomato topping, baby leeks, parmesan polenta, chicken pan jus*

28

## 10 Oz Hereford Striploin Steak

*char grilled, house cut fries, mushroom duxelle, caramelised onion purée, herb & garlic butter, five peppercorn cognac cream or chimichurri sauce*

38

## New Season Lamb

*slowly braised shoulder of new season local lamb, orange glazed baby greenhouse courgettes, tenderstem broccoli, Markies mash potato, smoked artichoke, pearl onion & thyme pan roasting jus*

34

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## 28 Day Matured Hereford Côte de Boeuf,

*cooked to order and served with seasonal vegetables, savoury mash & house -cut fries, -béarnaise, pepper sauce, chimichurri*

*-Add Sicilian Purple Prawns (15 euro supplement)*

***-Available Friday & Saturday nights only, for two persons sharing***

85

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# SIDES 6

House Cut Fries

Riversfield Organic Baby Salad, House Dressing

Sweet Potato Fries

Savoury Potato Champ

Organic Seasonal Greens

# DESSERTS

**Homemade Cheesecake Of The Day**

*seasonal produce (ask your server)*

9

**Vanilla Infused Classic Crème Brûlée**

*golden syrup biscuit*

9

**Belgian White Chocolate & Raspberry Mousse**

*sable biscuit, chocolate crumb*

9

**New Season Rhubarb & Apple Crumble**

*crème anglaise*

9

**Cranberry & White Chocolate Brioche Bread & Butter Pudding**

*crème anglaise, vanilla ice-cream*

9

**A Tasting Of Three Selected Cheese Of The Evening**

*pear & shallot chutney, savoury crackers*

14.5

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GAUCHE