

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 DAVID 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

## Winter Feta Salad

whipped feta, red onion, avocado, rainbow radish, roasted golden beetroot, toasted hazelnuts, blueberry vinaigrette

13.9

## Slow Cooked Pork Cheek

gremolata, pickled fennel, pork jus

11

## Cassoulet Au Orange Canard

Provençal cassoulet with duck & orange, toasted onion bread, duck skin

15

## Coquille St Jacques Classic

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

15

## Patates Douces

sweet potato, whipped feta, toasted walnuts, sage pesto

10

## Armagnac Chicken Liver Parfait

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

14

## Honey & Butter Baked Whole Camembert

crispy house baked breads, plum & 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

### Filet De Porc Mariné

pan fried pork fillet marinated in Provençal herbs, sweet paprika, sautéed beans with lemon & garlic, Markies potato, chanterelle cream

29

### Lobster Bisque Scallops & Prawns

West Cork scallops & Atlantic prawns, bisque cream, chimichurri roast potatoes

34

### Chou Farci Savoy Cabbage

savoy cabbage stuffed with quinoa, fennel, carrot, golden beetroot, five spice herb, French onion sauce, green oil

25

### Half Duck

roasted half duck, fondant potato, carrot ginger & orange purée, braised fennel, seasonal greens, redcurrant jus

35

### Skillet Chicken Supreme

tender chicken supreme marinated in sage & lemon, potato terrine, smoked pancetta sauce, hazelnut, roasted seasonal vegetables

29.6

### 10 Oz Hereford Striploin Steak

char grilled, house cut fries, sautéed chestnut mushrooms, parsnip and tarragon purée, herb & garlic butter, five peppercorn cognac cream or chimichurri sauce

39.5

### Herb Crusted Rack Of Lamb

glazed rainbow carrots, parsnip & tarragon purée, creamy potato, lamb jus

35

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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)

for two persons sharing

98

# SIDES

House Cut Fries €6

Riversfield Organic Baby Salad, House Dressing €6

Sweet Potato Fries €6

Savoury Potato Champ €6

Organic Seasonal Greens €6

Chimichurri Roast Baby Potatoes €6

Chestnut Mushrooms & Sautéed Onion €6

# DESSERTS

**Homemade Cheesecake Of The Day 9**

*seasonal produce (ask your server)*

**Vanilla Bean Classic Crème Brûlée 9**

*raspberry & golden syrup biscuit*

**Cherry & Apple Crumble 9**

*crème anglaise*

**Salted 55% Chocolate Tart 10**

*fresh berries, cherry ice-cream*

**Fig & Plum Pavlova 9**

*mulled wine sauce*

**Fournier Poire 10**

*poached cider pear, oats, pecan, maple syrup, dark chocolate drizzle,  
salted caramel ice-cream*

**Selection Of Ice-Cream 8.9**

*papaya, coconut, pistachio, seasonal fruits*

**Warm Sticky Toffee Pudding 9**

*whiskey ice-cream*

**A Tasting Of Three Selected Cheese Of The Evening 15**

*plum & chilli chutney, savoury crackers*

## COGNAC

Hennessy VS Original 6.70  
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

## PORT

Sandeman Ruby 6.50  
Osborne Ruby 6.30  
Osborne White 6.50  
Osborne LBV 6.50  
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

## LIQUEUR

Bailey's 6.70  
Tia Maria 6.70  
Campari 6.70  
Cointreau 6.70  
Midori 6.70  
Pernod 6.70  
Frangelico 6.70  
Drambuie 6.70  
Galliano 6.70  
Crème de Menthe 6.70  
Disaronno 6.70  
Limoncello 6.70  
Kahlua 6.70  
Grand Marnier 6.70  
Benedictine 6.70  
Pimms 6.70  
Ballylarkin 7.00

## DESSERT WINE

Cazalis de LCC Organic, Sauternes - France 6.50  
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