

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

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

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

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

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

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