

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.

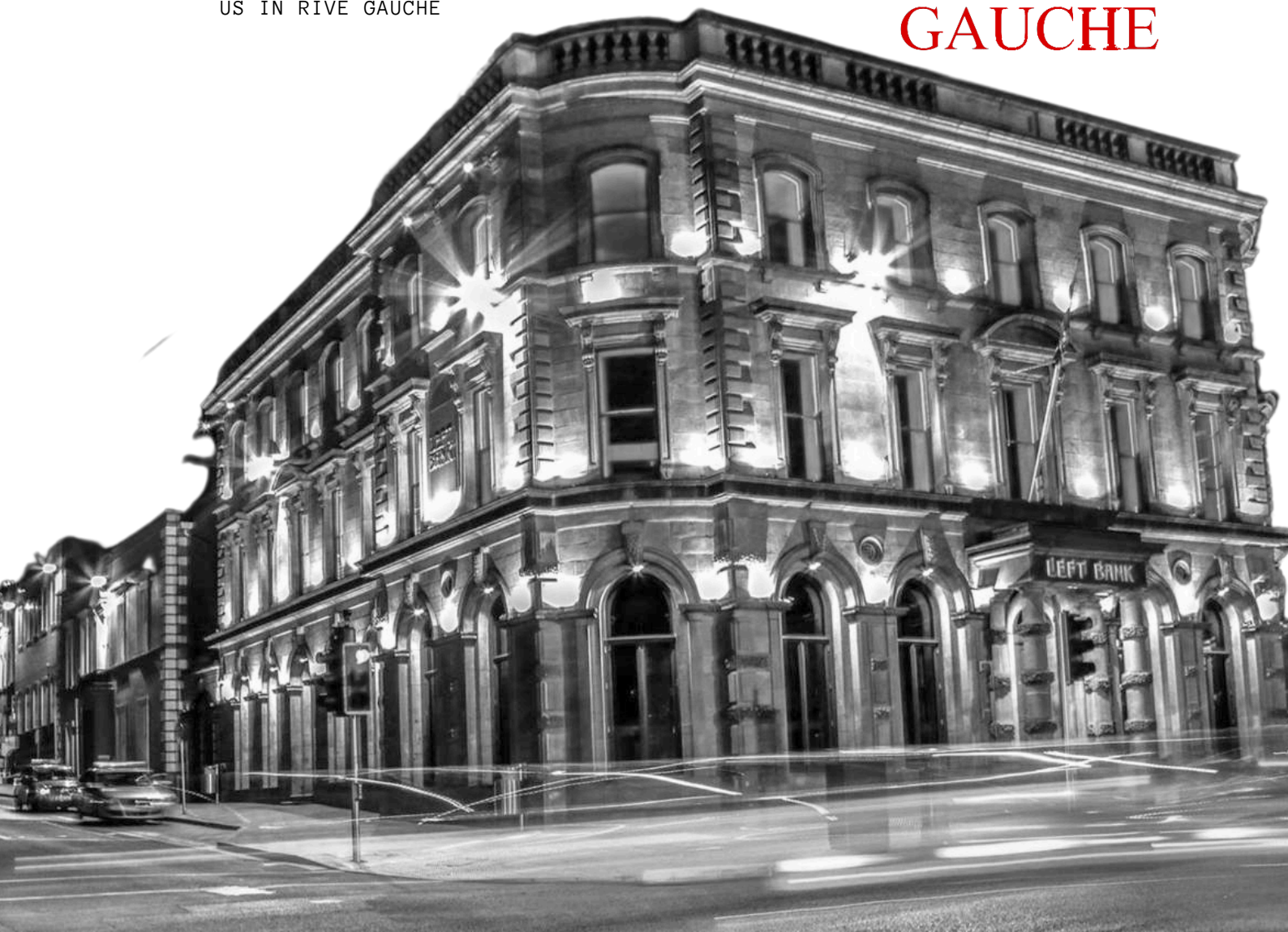
HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

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



S M A L L B I T E S

SOUP DU JOUR 9

local organic seasonal ingredients,
homemade treacle brown bread
(add a cup of soup to your meal for €6)

RIVE GAUCHE'S CREAMY FISH CHOWDER 15.95

Atlantic fish, fresh mussels, prawns, crunchy fennel, pernod,
homemade treacle brown bread

GOLDEN FRIED FRESH CALAMARI 15

fresh calamari, tossed in garlic & chilli, dressed in river field
leaves, caper & citrus aioli

AUTUMN FETA SALAD 14.5 ✓

whipped feta, red onion, avocado, rainbow radish, roasted
golden beetroot, toasted hazelnuts, blueberry vinaigrette
(add cajun chicken €5)

LB'S STICKY WINGS 15.95

crispy free-range chicken wings with a choice of Louisiana
hot sauce, honey & mustard or sticky BBQ sauce, stem
celery, cashel blue cheese dip

SLOW COOKED PORK CHEEK 15.5

gremolata, pickled fennel, pork jus

CHARCOAL GRILLED WILD SARDINES 11

sweet paprika, lemon & chilli, crispy bread or baby
potato, chimichurri mayo

STUFFED SWEET POTATO 10

whipped feta, toasted walnuts & sage pesto

ARMAGNAC CHICKEN LIVER PARFAIT 14

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

Allergen information available at service station
Most of our dished can be prepared gluten free

Rive
GAUCHE

B I G G E R P L A T E S

PAN SEARED FILLET OF ATLANTIC HAKE 22

Pan seared fillet of Atlantic hake, grape & tarragon velouté,
roasted baby potatoes, garlic, fresh red chilli, fried squid, broccoli

THE RIVE GAUCHE BURGER 20.5

homemade ground chuck & brisket patty, pickled gherkin & red onion salad,
bacon, Knockanore red cheddar, iceberg, mustard dressing, five
seeded bun, served with home cut fries

CRISPY BEER BATTERED KILMORE DAILY CATCH 19.9

garden peas & bacon, remoulade sauce, home cut fries,

ROTISSERIE HALF CHICKEN 19.5

herb roasted free range chicken, classic caesar salad,
home cut fries, roasting pan jus, French mustard glaze

CHOU FARCI SAVOY CABBAGE 19

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

SAVOURY COTTAGE PIE 19

fresh ground Paddy Kenna's topside beef, combined
with fresh herbs & vegetables, topped with mashed potato,
roasted seasonal vegetables

PULLED BEEF BRISKET SANDWICH 20.95

slowly braised beef brisket, gherkin & jalapeno salad,
rocket, crispy onions, rustic ciabatta, fries

RACK OF BABY BACK RIBS 20

natural spice marinade, barbeque glaze,
char-grilled corn on the cob, home cut fries

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S I D E S 5

HOME CUT FRIES
SWEET POTATO FRIES
RED & WHITE CABBAGE & APPLE SLAW
ORGANIC RIVERFIELD LEAVES,
VINAIGRETTE DRESSING

S W E E T S 9

VANILLA BEAN CLASSIC
CRÈME BRÛLÉE 9
raspberry & golden syrup cookie
CHEESECAKE OF THE DAY 9
homemade, seasonal produce (ask your server)
SPICED PUMPKIN &
APPLE CRUMBLE 9
crème anglaise
SALTED 55% CHOCOLATE
TART 10
fresh berries, cherry ice-cream
HIBISCUS COCONUT
RUM PAVLOVA 9
cream of hibiscus coconut rum, s
easonal berries , mint
ICE-CREAM SELECTION 8.9
Selection of ice-creams: pistachio, papaya,
coconut, seasonal fruits

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