

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

## **Clementine & Ricotta Spring Salad**

*Clementine, peas, ricotta, kale, green apple, mixed seeds, mojito vinaigrette*

14.5

## **Slow Cooked Pork Shoulder**

*Pear gravy, kimchi*

12

## **Won-Ton de Canard**

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

15

## **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)*

34

### Filet De Porc Farci

*oven baked pork fillet stuffed with Toulouse sausage, black pepper coat, carrot purée, Hasselback potato, mixed greens, peach gastrique*

29

### Lobster Bisque Scallops & Prawns

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

34

### Tempeh aux Aubergine

*softened aubergine, roast pepper & tomato paste, creamy polenta, Tempeh crumb, walnuts, olive oil*

25

### Roasted Silver Hill Half Duck

*parsnip puree, braised red cabbage & raisins, baked apple, raspberry & apple sauce*

35

### Whole Poussin Chicken

*corn feed Poussin chicken marinated in rosemary & lemon zest, creamy Markies mash, rainbow carrots, chicken liver mousse*

30

### 10 Oz Hereford Striploin Steak

*char grilled, house cut fries, sautéed chestnut mushrooms, sweet potato & bourbon purée, herb & garlic butter, five peppercorn cognac cream or chimichurri sauce*

39.5

### Rack Of Lamb

*pomegranate jus, potato purée, carrots & peas, mint oil*

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*

**Peach & Apple Crumble 9**  
*coconut crumb, crème anglaise*

**Chocolate Indulgence 10**  
*pistachio & chocolate ganache mousse*

**Mango Pavlova 9**  
*chantilly cream, mango coulis*

**Tarte au Pamplemousse 10**  
*silky grapefruit curd, blood orange granita, gin & tonic sorbet*

**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