

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

Warm Goat's Cheese Salad



*crumbed goat's cheese, candied beetroots & walnuts, fresh pear,
lemon & honey dressing*

14.5

Cou de Porc

whiskey-marinated pork neck, fennel purée, red cabbage caviar

12

Prawn Ravioles

*pink prawns, chilli, lemon & white wine, home-made ravioli,
champagne sauce*

14

Coquille St Jacques Classic

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

15

Risotto d'Automne



pumpkin & wild mushroom risotto, sage oil

10

Armagnac Chicken Liver Parfait

*house baked brioche, plum relish,
pickled woodland mushrooms*

14

Honey & Butter Baked Whole Camembert

*crispy house baked breads, plum & chilli chutney
(for two persons sharing)*

25

MAINS

Atlantic Fresh Catch Of The Day

(please ask your server for tonight's chef special)
market price

Andarl Farm Organic Pork Chop

*honey, soy & lemon marinated pork chop, roast garlic potato purée, fine beans,
woodland mushroom sauce*
29

Thermidor Scallops & Prawns

*West Cork scallops & Atlantic red prawns, brandy Thermidor sauce,
dauphinoise potatoes*
34

Autumn Celeriac Steak

*maple syrup & smoked paprika-marinated celeriac, vegan mushroom
stroganoff sauce, umami white miso risotto*
25



Roasted Silver Hill Half Duck

*confit potato, braised red cabbage with green apple, baked leek,
plum & madeira sauce*
35

Free Range Chicken Supreme au Poivre

*green peppercorns & thyme-marinated chicken supreme, baby kale, onion &
bacon duchess potato, cognac cream sauce*
30

10 Oz Black Angus Steak

*char grilled, home cut fries, sautéed chestnut mushrooms, white onion purée
a choice of: herb & garlic butter, five peppercorn cognac cream or chimichurri sauce*
39.5

Kenna's Shoulder Of Lamb

*slow cooked lamb shoulder, creamy Colecannon mash potato, Chantenay carrots,
french pistou & lamb jus*
35

28 Day Matured Hereford Côte de Boeuf,

*cooked to order and served with choice of two sides and two sauces
choose two sides from: seasonal greens, creamy mash, house cut fries,
sautéed mushrooms & onions*

*Choose two sauces from: bernaise, chimichurri, peppercorn, herb & garlic butter
-Add Sicilian Purple Prawns (15 euro supplement)*

for two persons sharing

89

allergen information available at service station

SIDES

House Cut Fries €6

Sweet Potato Fries €6

Savoury Potato Champ €6

Organic Seasonal Greens €6

Chimichurri Roast Baby Potatoes €6

Chestnut Mushrooms & Sautéed Onion €6

Riversfield Organic Baby Salad, House Dressing €6

DESSERTS

Homemade Cheesecake Of The Day 9

seasonal produce (ask your server)

Vanilla Bean Classic Crème Brûlée 9

coconut & golden syrup biscuit

Crumble 9

sticky toffee & green apple, buttery oat crumb, crème anglaise

Coffee & Fig Trifle 9

*baked figs with honey & nuts, mascarpone ginger cream,
Pekea coffee infused sponge, mint*

Chestnut Caramel Pavlova 9

white chocolate & chestnut cream, caramel sauce, chocolate coated chestnut

Lava Cake 10

*blood orange & 55% chocolate lava cake, blood orange sauce,
homemade watermelon 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
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

H O U S E R E C O M M E N D E D W H I T E

Vendemmia, I.G.T. Veneto, Pinot Grigio - Italy

€8/32

Domaine De La Madone, Picpoul de Pinet - France

€8/32

LA serre, Chardonnay - France

€8/32

Tokomaru, Sauvignon Blanc - Marlborough, New Zealand

€9/€36

Peth Wetz, Unfiltered Riesling, Rheinhessen - Germany

€9/36

Orballo Rias Baixas, Albarino - Spain

€10/40

Lunae 33, Sauvignon Blanc, IGP Atlantique - France

€8.3/33

La Pierrelee, Chablis AOC - France

€15/60

H O U S E R E C O M M E N D E D R E D

Terre Forti, Nero D'Avola, Sicily - Italy

€8/32

Les Coches, J. Moreau & Fils, Merlot - France

€8/32

Santuario, Malbec Mendoza - Argentina

€8.5/34

Le grand noir, Cabernet Sauvignon, Languedoc - France

€8/32

Vina Real, Rioja, Crianza - Spain

€9/36

Verny 'Les Cerises' Pinot Noir, Puy de Dome IGP - France

€9.5/38

Le Fleur Anne, Saint-Emilion, Bordeaux - France

€10.5/42

Rive
GAUCHE

H O U S E R E C O M M E N D E D R O S É

Vina Real, Rosado - Spain

€8/32

Domaine Lafage 'Miraflors' Rosé - France

€9/36

AIX Rosé, AOP Coteaux d'Aix-en-Provence - France

€55

H O U S E R E C O M M E N D E D P R O S E C C O

Casa Gheller G, Valdobbiadene Prosecco Superiore - Italy

€9.5/45

N O N A L C O H O L I C W I N E

Nozeco Red - Merlot €6.5

Nozeco White - Chardonnay €6.5

Nozeco, Sparkling €8

Torres Natureo 0.0 - Rosé €6.5