

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

Spring Ricotta Salad

*ricotta, peaches, mixed baby leaves, cherry tomatoes, roast candy
beetroot, toasted almonds, basil vinaigrette*

13.9

Slow Cooked Pork Cheek

pumpkin risotto, Guinness sauce

11

Bouchée Au Crabe

*crab meat marinated with roasted red pepper, red onion in a won -
ton pastry, mango and pineapple daiquiri dressing*

15

Coquille St Jacques Classic

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

15

Armagnac Chicken Liver Parfait

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

14

Honey & Butter Baked Whole Camembert

*crispy house baked breads, cherry & 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 sweet paprika & fennel, rainbow carrots,
savoury celeriac fondant, sherry brandy jus*

29

Martini Bianco Scallops & Prawns

*West Cork scallops & Atlantic prawns, coriander & citrus Vermouth cream,
chimichurri roast potatoes*

34

Ratatouille Provençale

aromatic ratatouille, marinara sauce, miso glazed aubergine, potato terrine, herb oil

25

Half Duck

*roasted half duck, Paris mash, Kalibos white cabbage, orange
beurre Monté, seasonal greens, carrot purée*

35

Chicken Coq Au Vin

*tender chicken supreme slowly braised in red wine, bacon,
mushroom & herbs, Paris mash*

29.6

10 Oz Hereford Striploin Steak

*char grilled, house cut fries, sautéed chestnut mushrooms, white pepper & pea
purée, herb & garlic butter, five peppercorn
cognac cream or chimichurri sauce*

39.5



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

allergen information available at service station

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

55% Chocolate Brownie Skillet 13
(for two persons sharing) almond praline

Bramley Apple & Plum Crumble 9
crème anglaise

Seasonal Mousse 10
(ask your server for today's special) coulis

Blueberry Pavlova 9
cream of blueberry, compote

Ice-Cream Sundae 8.9
*Selection of ice-creams: pistachio, papaya, cherry or coconut,
served with dulce de leche*

A Tasting Of Three Selected Cheese Of The Evening 15
cherry & shallot chutney, savoury crackers

allergen information available at service station

Rive
GAUCHE

COGNAC

Hennessy VS Original 6.50
Hennessy XO 20.30
Hennessy VSOP 9.80
Prince D'Arignac Armagnac 7.20
Martell VSOP 9.30
Martell VS 6.80
Remy Martin VSOP 7.30

LIQUEUR

Bailey's 6.50
Tia Maria 6.50
Campari 6.50
Cointreau 6.50
Midori 6.50
Pernod 6.50
Frangelico 6.50
Drambuie 6.50
Galliano 6.50
Crème de Menthe 6.50
Disaronno 6.50
Limoncello 6.50
Kahlua 6.50
Grand Marnier 6.50
Benedictine 6.50
Pimms 6.50
Ballylarkin 6.80

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

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