

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

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*

12

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

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

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 9
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