



La Bohème Restaurant, 2 George's Street, Waterford.
Tel/Fax (051) 875 645, info@labohemerestaurant.com

Opening Hours

Tuesday through Saturday from 5:30pm until late. Open Bank Holiday Sundays.

A La Carte

Our delectable a la carte menu has been devised by our chefs to showcase the best quality seasonal, local produce. Its a testament to what is grown on Waterford's doorstep transformed into these delicious dishes by our talented chefs. Sample Menu and subject to change.

Pour Commencer

Soup du Jour	€6.50
Glazed & Slow Cooked Fenor Farm Pork Belly, Apple Compote, O'Flynn's Black Pudding Crumble, Crispy Onion, Ginger Sauce	€9.75
Croquette & Springroll of Fresh Irish Goats Cheese, Candied Pecans, Beetroot Mousse, Coulis and Granita	€10.00
Duo of House Smoked Salmon & Herbed Crab Salad, Buckwheat Galette, Pickled Pickled Vegetables, Grantstown Tomato Jam, Avocado Purée	€12.50
Local Lobster Salad, Celery Jelly, Vodka & Lime Cream, Warm Croustillant of Crunchy Summer Vegetables	€14.50
Carpaccio of Irish Beef Filet, Black Peppercorn Crust, Parmesan Shavings, Lemon Juice & White Truffle Oil	€12.50
House-made Foie Gras Terrine, White Onion Purée, Pickled Wild Mushrooms & Coco Beans, Toasted Cinnamon Brioche	€13.50

du Maraicher

Vegetarian offering of the Day	€18.95
--------------------------------	--------

de la Mer

Pan-Fried Dunmore East Monkfish Medallions & Squid , Garden Pea Risotto, Lobster Bisque Sauce	€27.50
Roast Vietnamese Salmon, Enoki, Cucumber, Daikon Ginger Dressing, Sesame Tuille	€25.50
Steamed Local Black Sole served off the Bone, Braised Green Lentils & Summer Vegetables, Garlic & Spinach Butter Jus	€28.50
Choucroute from the Sea – Catch of the Day, changes Dailly, served with a Herb Beurre Blanc	Market Price

de la Terre

Char grilled Irish 8oz Angus Rib eye Steak	€26.50
or	
8oz Filet of Irish Angus Beef, Bleu d'Auvergne, Pink Peppercorn & Port Sauce, Onion Crisps	€31.00
Roast Rump of Waterford Lamb, Polenta & Parmesan Cake, Melted Spinach, Confit Garlic Cream	€25.95
Smoked Magret of Duck, Snowball Turnip Puree, Sauteed Cepes, Blackberry Sauce	€25.95

*All main courses accompanied by a selection of seasonal vegetable and potato of the day

Desserts

Warm Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream, Praline Ice Cream	€9.50
Local Summer Berry Tartelette & Sorbet	€9.00
Classic Crème Brulée, Brittany Financier, Ice Cream	€7.95
Kevin's Dessert of the Day	€9.00
Pistachio Sable Entremet, Mango & Passion Fruit Cremeux, Raspberry Mousse, Vanilla Ice Cream	€9.00
Deluxe Tasting Dessert Plate – a little bit of everything and more!	€15.00

"4" Mature Artisan Cheese Plate, Crackers, Quince Paste, Homemade Onion
Chutney

€11.95
€2.50 each xtra cheese

a discretionary 10% service charge is added to parties of 6 or more