



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 A la Carte menu is served from 5:30 Tuesday - Saturday and also on Bank Holiday Sunday's. Our motto is simple. Locally sourced food, prepared with love and attention to detail to produce delicious food with no pretense. Ask us if you would like something that is not on the menu, or better yet, call a few days before and we can always source something you are craving, ie oysters, scallops, veal chop etc.

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	€11.00
Croquette & Springroll of Fresh Irish Goats Cheese, Basil and Honey, Beetroot Confit, Piquillo Pepper Coulis	€10.50
Carpaccio of Irish Beef Filet, Black Peppercorn Crust, Parmesan Shavings, Lemon Juice & White Truffle Oil	€12.50
Duo of House Smoked Salmon & Citrus Marinated Salmon, Herb Salad, Summer Vegetables en Vinaigrette	€11.50
Smoked Magret of Duck, Croustillant of Duck Confit, Housemade Foie Gras Terrine, Candied Walnuts, Grantstown Tomato Jam, Toasted Brioche	€12.50
Local Handpicked Crab Salad, Mango, Green Apple & Coriander Salsa, Chive & Lemon Cream	€13.00

du Maraicher

Vegetarian offering of the Day	€20.00
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de la Mer

Dunmore East Hake, Melted Leeks, Nori Seaweed in "Feuille de Bric" Fresh Herbs & Lemon Beurre Nantais	€25.00
Poached Local Brill, Nerone Black Rice, Butternut Squash Purée Ginger, Lemongrass & Saffron Broth, Fresh Herbs	€28.00
Kilmore Quay Monkfish Medallions, Coco Bean & Smoked Lardons, Wild Garlic Velouté	€27.00
Pan-fried Billy Burke Black Sole on or off the Bone "Grenobloise Style" Browned Butter, Capers, Parsley, Lemon, Tomato & Sautéed Spinach	€29.00
de la Terre	
Roasted Breast of Guinea Fowl & Confit of Leg, Foie Gras Flan, Beetroot & Red Onion Relish, Double Poultry Jus, Jerusalem Artichoke Purée	€27.00
Char grilled Irish 8oz Angus Rib-Eye Steak, Roquefort & Pink Peppercorn Cream, Burnt White Onion, Carrot Purée	€28.00
Or	
8oz Filet of Irish Hereford Beef, Roquefort & Pink Peppercorn Cream, Burnt White Onion, Carrot Purée	€31.00
Roast Rump of Waterford Lamb, Parsley Crust, Celeriac Puree, Shallot & Tomato Sauce, Wild Mushrooms	€27.50
Pan-seared Smoked Magret of Duck Breast Parsnip & Vanilla Purée, Potato Gaufrette, Orange and Port Sauce	€28.00
Desserts	
Warm Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream, Praline Ice Cream	€9.50
Kevin's Dessert of the Day	€9.50
Classic Crème Brulée, Pistachio Ice Cream	€9.50
Strawberry & Rhubarb Macaroons, Tarragon Ice Cream, Fresh Local Berries	€9.50
Layers of Almond Biscuit, Pink Grapefruit Marmalade & Orange Bavarois glazed with Dark Chocolate	€9.50
Deluxe Tasting Plate, a litte bit of everything and more!	€15.00 enough to share, but you don't have to.....

Selection of "4" Artisan Farmhouse Cheese Plate, Quince Paste, Millers
Damsel Crackers, Mezze Lavosh Flatbreads & Grapes

€12.50
€2.50 each xtra cheese

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