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La Bohème Restaurant, 2 George's Street, Waterford.

Tel/Fax (051) 875 645, info@labohemerestaurant.com

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Opening Hours

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

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## 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 oyster, veal chop etc.

### Pour Commencer

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Soup du Jour	€6.50
Glazed & Slow Cooked Fenor Farm Pork Belly, Apple Compote, O'Flynn's Black Pudding Crumble, Crispy Onion, Ginger Sauce	€10.50
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
Housemade Foie Gras Terrine, Winter Chutney, Toasted Brioche	€12.50
Trilogy of Creme Brulée of local Crabmeat, House Smoked Salmon, Citrus Gravadlax, Sweet Potato Waffle	€12.00

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### du Maraicher

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Vegetarian offering of the Day	€18.95
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### de la Mer

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Pan Fried Dunmore East Monkfish Medallions, Coco Bean & Red Bell Pepper Fricasee, Smoked Paprika, Lobster Bisque Sauce	€27.00
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Sauteed Filet of Irish Salmon, Sweet Potato Puree, Melted Leeks, Noilly Pratt Cream Sauce	€25.00
Pan-fried Billy Burke Black Sole off the Bone, Grenobloise Style, Parsnip & Pernod Purée	€28.50
<b>de la Terre</b>	
Char grilled Irish 8oz Angus Rib eye Steak	€27.00
or	
8oz Filet of Irish Angus Beef, Greenpeppercorn & Cognac Cream, Roasted Banana Shallot, Pommes Duchesse	€31.00
Roast Rump of Waterford Lamb, Parsley Crust, Celeriac Puree, Shallot & Tomato Sauce, Wild Mushrooms	€27.50
Roast Free Range Chicken Breast, Butternut Squash Flan, Mushroom, Cornichons & Pearl Onion Sauce, Crispy Pancetta	€22.50
Pan-seared Barbary Duck Breast, Braised Red Cabbage, Poached Pear, Ginger & Honey Sauce	€28.00
*All main courses accompanied by a selection of seasonal vegetable and potato of the day	
<b>Desserts</b>	
Warm Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream, Praline Ice Cream	€9.50
Kevin - our amazing pastry chef's Dessert of the Day	€9.50
Classic Crème Brulée, Pistachio Ice Cream	€9.50
Confit of Caramelized Apple, Hazelnut Crumble, Mascarpone & Gingerbread Mousse, Brandy Creme Anglaise	€9.50
Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream	€9.50
Deluxe Tasting Plate, a litte bit of everything and more!	€15.00 enough to share, but you don't have to.....
"4" Mature Artisan Cheese Plate, Crackers, Quince Paste, Homemade Onion Chutney	€12.50 €2.50 each xtra cheese

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

