



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 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 of the Day	€7.50
Glazed & Slow Cooked Fenor Farm Pork Belly, Caramelized Apple, Citrus & Star Anis Reduction, Orange Chips, Carrot Purée	€11.50
Croustillant of Fresh Irish Goats Cheese, Basil & Honey, Beetroot Confit, Piquillo Pepper Coulis	€11.50
Trio of Crème Brulée of local Crabmeat, House Smoked Salmon & Blow Torch Marinated Salmon, Curry & Coriander Mousse	€13.50
Foie Gras Terrine & House Smoked Magret of Duck, Mulled Wine Gelée, Orange Scented Brioche	€14.00
Carpaccio of Irish Beef Filet, Black Peppercorn Crust, Smoked Parmesan Shavings, Lemon Juice & Basil Oil, Local Watercress, Dried Capers	€14.00
Pan Fried Scallops, Grilled Black Pudding, Granny Smith Apple, Ruby Port, Bayonne Ham Butter Sauce	€15.50

du Maraicher

Vegetarian offering of the Day	€22.00
--------------------------------	--------

de la Mer

Sautéed Medallions of Kilmore Quay Monkfish, Green Lentilles de Puy, House Dried Tomatoes, Pearl Onions, Watercress Sauce	€31.00
Roast Sea Bass Filet "Grenobloise", Capers, Parsley, Tomato Concassé, Lemon Butter Sauce, Sautéed Spinach	€31.00
Pan-fried Billy Burke Black Sole off the Bone, Pea Mash, Girolle Mushrooms, Green Asparagus, Toasted Hazelnuts, Asparagus & Vermouth Veloutée	€31.00
de la Terre	
Ballotine of Guinea Fowl Breast, Artichoke & Tarragon Mousseline, Corn Purée, Sautéed Cep Mushrooms, Foie Gras Sauce	€27.00
Char-grilled Irish 8oz Black Angus Striploin, Green Peppercorn & Cognac Cream Sauce, Crispy Red Onions, Gougère	€29.50
Or	
8oz Filet of Irish Hereford Beef, Green Peppercorn & Cognac Cream Sauce, Crispy Red Onions, Gougère	€32.50
Roast Rump of Waterford Lamb "Sous Vide", Raz-El-Hanout Curry, Glazed Apple, Celeriac Purée, Toasted Almonds, Honey & Ginger Sauce	€29.00
Pan-seared Smoked Magret of Duck Breast, Spiced Red Cabbage, Poached Pear, Blackberry Sauce	€29.50
Desserts	
Warm Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream, Praline Ice Cream	€10.00
Classic Crème Brulée, Brittany Financier, Pistachio Ice Cream	€10.00
Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream	€10.00
Poire Belle Helene "Revisited" Poached Pear, Chocolate & Earl Grey Tea Ganache, Chantilly, Almond Biscuit	€10.00
Deluxe Tasting Plate, a little bit of everything and more!	€16.00 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	€13.00 €3.00 each xtra cheese

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