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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 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

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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	€9.75
Croquette & Springroll of Fresh Irish Goats Cheese, Candied Pecans Beetroot Pickle & Coulis, Seasonal Leaves, Raspberry Vinaigrette	€10.00
House Smoked Salmon & Mousse, Nori Seaweed, Seasonal Pickled Vegetables, Carrot & Sherry Vinegar Gelée	€10.50
Herbed Crab Salad, Meaux Mustard Grains, Buckwheat Galette, Grantstown Tomato Jam, Avocado Purée	€11.50
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

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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 & Squid , Garden Pea & Coriander Risotto, Saffron and Pernod Sauce	€27.00
Roast Filet of Irish Salmon, Lemon and Basil Crust, Chunky Grantstown Tomato Sauce, drizzle of Olive Oil	€25.00
Steamed Local Black Sole served off the Bone, Braised Green Lentils & Summer Vegetables, Wild Garlic, 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, Mushroom & Onion Crisps	€31.00
Roast Rump of Waterford Lamb, Honey & Mustard Crust, Niçoise Ratatouille, Rosemary & Red Wine Sauce	€25.95
Pan-seared Barbary Duck Breast, Glazed with Honey and Five Spices, Fondant Potato, Pak Choy, Orange 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
Classic Crème Brulée, Brittany Financier, Ice Cream	€7.95
Mini Choux Pastry "St. Honore", Vanilla Cream, Brandy Crème Anglaise, Caramelized Puff Pastry, Coffee Gelée, Hazelnut Ice Cream	€8.50
Kevin's Dessert of the Day	€9.00
Black Forest Entremet, Chocolate Sablé Breton, Cherry Confit, Mascarpone, 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

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