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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

In December, our a la Carte menu is only available for groups of 5 or less. Our Christmas Menus will be served to groups of 6 or more.

### Pour Commencer

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Cream of Cauliflower Soup, Parmesan Crème Fraiche	€6.50
Glazed & Slow Cooked Fenor Farm Pork Belly, Apple Compote, O'Flynn's Black Pudding Crumble, Crispy Onion, Ginger Sauce	€11.00
Cepe & Girolle Mushroom Risotto, Roasted Garlic, Baby Spinach, Parsley, Pecorino Shavings	€10.50
Croustillant of Fresh Irish Goats Cheese, Basil & 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
Foie Gras Parfait, Gingerbread Biscuit, Mount Congreve Confit Vanilla Pear, Baby Leaves	€12.50
L'Assiette de Noel: 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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Sautéed Filet of Irish Salmon, Sweet Potato Purée, Pak Choy, Curry, Apple & Coconut Sauce	€26.00
Roast Dunmore East Monkfish, Coco Bean & Red Bell Pepper Fricassé, Smoked Paprika, Lobster Bisque Sauce	€27.50
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, Winter Vegetables a la Francaise, Mint Hollandaise	€27.50
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	€10.00
Pear, Almond & Chocolate Clafoutis "Belle Helene" Vanilla Ice Cream & Chantilly	€10.00
Classic Crème Brulée, Christmas Pudding Ice Cream	€10.00
Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream	€10.00
"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