



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.

Christmas Menu

Our two delicious and delectable Christmas Menus for you to choose from throughout the entire month starting on Thursday the 29th of November 2016 We also cater for private parties at lunchtime or on Sunday's!

€37.00 Christmas Menu

Cream of Tom Cleary's Organic Cauliflower Soup, Parmesan Crème Fraiche

Crème Brulée of Local Crabmeat & Garden Herbs glazed with Parmesan Cheese

Croustillant of Fresh Irish Goats Cheese, Basil & Honey, Confit Beetroot, Piquillo Pepper Coulis

Slow Cooked Caramelized Pork Belly Apple Compote, O'Flynn's Blackpudding Crumble, Crispy Onion, Ginger Sauce

Duo of House Smoked Salmon & Rillettes, Sweet Potato Waffle

Chargrilled Irish 8oz Angus Ribeye Steak, Green Peppercorn & Cognac Cream Sauce, Roasted Banana Shallot, Pommes Duchesse (€4.00 suppl)

Crispy Housemade Confit of Duck, Braised Red Cabbage, Poached Pear, Ginger and Honey Sauce

Roast Breast of Free Range Chicken, Celeriac Root Purée, Winter Vegetables "à la Française", Mint Hollandaise

Sauteed Filet of Irish Salmon, Sweet Potato Purée, Pak Choy, Curry, Apple & Coconut Sauce

Vegetarian Option of the Day

All Main Courses are accompanied by Potato and Vegetable of the Day

“La Boheme” Creme Brulée, Christmas Pudding Ice Cream

Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream

Pear, Almond & Chocolate Clafoutis, Vanilla Ice Cream, Chantilly

Mature Artisan Cheese Plate with Accompaniments

€48.00 Christmas Menu

Cream of Cauliflower Soup, Parmesan Crème Fraiche

Cepe & Girolle Mushroom Risotto, Roasted Garlic, Baby Spinach, Parsley, Pecorino Shavings

Foie Gras Parfait, Gingerbread Biscuit, Mt. Congreve Confit Vanilla Pear, Baby Leaves

Slow Cooked Caramelized Pork Belly Apple Compote, O’Flynn’s Blackpudding Crumble, Crispy Onion, Ginger Sauce

L’Assiette de Noel: Creme Brulée of local Crabmeat, House Smoked Salmon, Citrus Gravlax, Sweet Potato Waffle

Chargrilled 8oz Filet of Hereford Irish Beef, Green Peppercorn & Cognac Cream Sauce Roasted Banana Shallots, Pommés Duchesse(€7.00 supp)

Pan-seared Barbary Duck Breast, Braised Red Cabbage, Poached Pear, Ginger & Honey Sauce

Roast Rump of Waterford Lamb, Celeriac Root Purée, Winter Vegetables “a la Francaise” Mint Hollandaise

Sauteed Filet of Irish Salmon, Sweet Potato Purée, Pak Choy Curry, Apple & Coconut Sauce

Roast Dunmore East Monkfish, Fricasse of Coco Beans & Red Bell Pepper, Smoked Paprika, Lobster Bisque Sauce

Vegetarian Option of the Day

All main courses accompanied by Potato and Vegetable of the Day

Dark Chocolate Fondant, Salted Caramel Coulis Caramelized Peanut Cream,
Praline Ice Cream

La Boheme Classic Crème Brulée, Christmas Pudding Ice Cream

Pear & Almond & Chocolate Clafoutis "Belle Helene" Vanilla Ice Cream,
Chantilly

Winter Tiramisu, Hazelnut Biscuit, Frangelico Mousse, Espresso Ice Cream

Mature Artisan Farmhouse Cheese Plate with Accompaniments

€37.00 menu per person

Available Monday through Thursday all evening long and Friday and Saturday until 6:30 pm sharp

2 Courses available Monday - Thursday for €28.00 up to 6:45pm

€48.00 menu per person

Available all evening long Monday through Saturday

Our a la Carte Menu is available for parties of up to 5 persons, thereafter it is a choice of one of our all inclusive Christmas Menus.

10% service charge is added to parties of 6 or more on either menu