



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.

Market Menu

Our €36.00 Market Menu is available all evening long Monday - Saturday and every Bank Holiday Sunday This is a sample menu and subject to change.

Appetizers

Soup of the Day

Croquette & springroll of fresh Irish goats cheese Beetroot pickle, candied pecans, raspberry vinaigrette, seasonal baby leaves

Slow cooked caramelized Pork Belly, Apple compote, O'Flynn's blackpudding crumble, crispy onion, ginger sauce

House Smoked Salmon & Mousse, Nori seaweed, seasonal pickled vegetables, carrot & sherry vinegar gelée

Herbed Crab Salad, Meaux Mustard Grains, Buckwheat galette, grantstown tomato jam, avocado purée

Main Courses

Chargrilled Irish 8oz Angus Ribeye Steak, Bleu d'Auvergne, Pink Peppercorn & Port Cream Sauce (€4.00 suppl)

Baked Filet of Hake, Braised Green Lentils & Summer Vegetables, Wild Garlic, Butter Jus

Roast Filet of Irish Salmon, Lemon & Basil Crust, Chunky Grantstown Tomato Sauce, Drizzle of Olive Oil

Confit of Duck, Glazed with Honey and 5 Spice, Fondant Potato, Pak Choy, Orange Sauce

Roast Rump of Waterford Lamb, Wholegrain Mustard Crust, Nicoise
Ratatouille, Rosemary and Red Wine Sauce

Vegetarian Dish of the Day

All main courses are accompanied by potato and vegetable of the day

Desserts

Dark Chocolate Fondant, Salted Caramel Coulis, Caramelized Peanut Cream,
Praline Ice Cream (€3.00 suppl)

Our Classic Creme Brulee, Pistachio Ice Cream

Black Forest Entremet, Chocolate Sable Breton, Cherry Confit, Mascarpone,
Vanilla Ice Cream

Artisan farmhouse cheese plate with accompaniments (€5.00 supp)

€36.00 per person

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