



# BOEUF & COQ



— BY HUGH HEIFER —

## STARTERS

<b>Melted Pesto Bread</b>	<b>€7.50</b>	<b>Fresh Mussels</b>	<b>€12.95</b>
Raclette, basil pesto, garlic baguette		White wine & tarragon cream, rustic bread	
<b>Garlic Mushroom on Toast</b>	<b>€9.95</b>	<b>Crispy Calamari</b>	<b>€13.95</b>
(Vegan option available)		Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce	
Melted camembert, herb salad, white wine mushroom sauce		<b>French Cajun Prawns</b>	<b>€14.95</b>
<b>Duck Pâté</b>	<b>€10.95</b>	Cajun butter and dipping bread	
Pink peppercorn crust, toasted baguette, mixed leaves			

**Chicken Wings or Boneless Wings €12.95**  
Heff's wing sauce, Blue cheese dip

## BOEUF & COQ SIDES

<b>Sautee</b>		<b>Frites</b>		<b>Potato Gratin</b>	
Mushroom & Garlic Butter	€2.95	House Onion Rings	€3.50	Raclette	€3.50
Buttered French Beans	€2.95	Skinny Frites	€2.95	Pesto & Parmesan	€3.50
Creamed Spinach	€2.95	Parmesan & Truffle Frites	€3.50	Blue Cheese Crumble	€3.50
Butter Broccoli	€2.95	Frites Hollandaise	€3.50	Garlic & Camembert	€3.50
<b>Corn On The Cob</b>		Thick Steak Chips	€3.25	<b>Broccoli Gratin</b>	
Butter Brushed	€2.95	Sweet Potato Frites	€3.25	Blue Cheese Crumble	€3.50
Cajun Butter	€2.95	Cajun Sweet Potato	€3.25	Camembert	€3.50
Smoked Paprika & Salt	€2.95	<b>Mash Potato</b>		<b>Croquettes</b>	
<b>Salad</b>		Classic Buttered	€2.95	Classic	€2.95
Mixed leaves & olive oil	€2.75	Black Pepper & Truffle	€2.95	Pesto & Parmesan	€2.95
Tomato, pesto & leaves	€2.95	Nduja & Paprika	€2.95	Cheddar & Onion	€2.95
Spinach & Blue cheese	€2.95	Red Wine Gravy	€2.95	One of each	€3.95
		Pesto & Parmesan	€2.95		
		Blue Cheese	€2.95		

## SAUCES

Butters €2 | Sauces 20z €2 | Sauces 30z €3

Brandy Peppercorn	Herb Butter	Basil Pesto
Blue Cheese Peppercorn	Blue Cheese Butter	Classic Bearnaise
Red Wine Jus	Garlic Butter	Peppercorn Bearnaise
Heff's Hot Sauce	Cajun Butter	White Wine Mushroom



## BOEUF

**8oz Prime Boeuf Fromage Burger & Frites** €19.95  
Crispy parma ham, bearnaise, sautéed onion, lettuce, tomato, brioche bun, mature cheddar

**10oz Prime Rump Steak** €23.95  
This cut has a firm texture and a very rich beef flavour.  
Best cooked medium-rare or medium

**9oz New York Striploin** €24.95  
A little firmer than a fillet, light even marbling gives this cut a strong beef flavour.  
Cooked to your preference

**8oz Rib-eye Off The Bone** €25.95  
Highly marbled with large centre of fat, giving this cut a juicy texture & succulent rich flavour. Best cooked medium-rare or medium

**7oz Fillet Mignon** €26.95  
Cut from the tenderloin, very tender steak, low in fat, milder in flavour. Cooked to your preference

**17oz Boeuf's Tasting Plate For Two** €54.95  
A cut from each of the above steaks. A great way to enjoy & compare all our prime beef cuts. Best cooked medium-rare or medium

**Vegan Tofu Steak** €19.95  
Baby spinach, sautéed onion, green beans, peppercorn dusted broccoli, vine tomato sauce

## STEAK ENHANCEMENTS

<b>Steak Toppings</b> €2.75	<b>Melted Steak Fromage</b> €2.95	<b>Steak Toppings</b> €2.50
Grilled Portobello Mushroom	Melted Camembert	Crispy Parma Ham
Grilled Tomato	Crumbled Blue Cheese	Fried Hen Egg
Dijon Black Pudding		Wild Prawns (4) €4.95

## COQ

**Chargrilled Irish half Chicken** €19.95  
Rosemary & Thyme red wine gravy

**Chargrilled Peri Peri half Chicken** €19.95  
Lemon & Chilli, peri peri dipping sauce

**Crispy Breaded Chicken Kiev** €19.95  
Roast garlic & herb butter

## POISSON

**Classic Fish & Chips** €19.95  
House beer batter, tartar sauce, salted lemon

**Moules-Frites** €18.95  
Mussels in white wine & Tarragon cream, rustic baguette

**French Cajun Prawns & Frites** €19.95  
Deshelled wild prawns, cajun butter, mixed leaf salad & dipping bread