

BOEUF

BY HUGH HEIFER

TO BEGIN

BOEUFTAILS €13.95



Heff's Espresso Martini

Double Espresso, vodka, kahlua, simple syrup

Gin Bramble

Dry gin, blackberry liqueur, forest fruit puree

Campari Spritz

Campari, prosecco, soda water, orange slice

Whiskey Sour

Whiskey, egg whites, angostura bitters

City Cosmo

Vodka, Cointreau, cranberry juice, fresh lime

Aperol Spritz

Aperol, prosecco, soda water, orange slice

Pornstar Martini

Vanilla vodka, prosecco, passionfruit juice, lime juice

Heff's Boeuf Tail

Vodka, raspberry liqueur, pineapple juice

Mojito

White rum, mint, lime, sugar syrup

STARTERS

Melted Pesto Bread €7.50

Raclette, basil pesto, garlic baguette

Garlic Mushroom on Toast €9.95

Melted camembert, herb salad, white wine mushroom sauce

Duck Pâté €10.95

Pink peppercorn crust, toasted baguette, mixed leaves

Chicken Wings or Boneless Wings €12.95

Heff's wing sauce, pickles, crème fraîche dip

Crispy Calamari €13.95

Lemon breadcrumbs, mixed leaf salad, pickled tartar sauce

VEGAN MENU

STARTER

Garlic Mushroom on Toast €9.95

Melted vegan cheese, mixed leaves

MAIN

Vegan Tofu Steak €18.95

Baby spinach, sautéed onion, green beans, peppercorn dusted broccoli, vine tomato sauce

SIDES

Mash Potato

Classic Buttered

€2.95

Black Pepper & Truffle

€2.95

Nduja & Paprika

€2.95

Red Wine Gravy

€2.95

Pesto & Parmesan

€2.95

Blue Cheese

€2.95

Frites

House Onion Rings

€3.50

Skinny Frites

€2.95

Parmesan & Truffle Frites

€3.50

Frites Hollandaise

€3.50

Thick Steak Chips

€3.25

Sweet Potato Frites

€3.25

Cajun Sweet Potato

€3.25

Butter Broccoli

€0.50

Potato Gratin

Raclette

€3.50

Pesto & Parmesan

€3.50

Blue Cheese Crumble

€3.50

Garlic & Camembert

€3.50

Broccoli Gratin

Blue Cheese Crumble

€3.50

Camembert

€3.50

Croquettes

Classic

€2.95

Basil Pesto & Parmesan

€2.95

Cheddar & Onion

€2.95

One of each

€3.95

Sautee

Mushroom & Garlic Butter

€2.95

Buttered French Beans

€2.95

Creamed Spinach

€2.95

Butter Broccoli

€2.95

Salad

Mixed leaves & olive oil

€2.75

Tomato, pesto & leaves

€2.95

Spinach & Blue cheese

€2.95

STEAKS

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	

STEAK ENHANCEMENTS

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

SAUCES

Butters | Sauces €2

Brandy Peppercorn	Herb Butter	Basil Pesto
Blue Cheese Peppercorn	Blue Cheese Butter	Classic Bearnaise
Red Wine Jus	Garlic Butter	Peppercorn Bearnaise
Heff's Hot Steak Sauce	Truffle Butter	

Boeuf only uses prime cut Irish beef. All our steaks are aged between 18-35 days. Each steak is cooked to your preference, brushed throughout the grilling process with virgin oil blended with Boeuf's signature seasoning. Presented on a hot seasoned cast iron plate with a sautéed French onion crouton.

Full Allergen Menu Available on Request

A voluntary 10% gratuity is added to all bills. This tip is shared between the staff working on the shift. If you would like this removed, please ask your server.