

# BOEUF

BY HUGH HEIFER

## TO BEGIN

BOEUF TAILS €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

### Croquettes

Classic

€2.95

Basil Pesto & Parmesan

€2.95

Cheddar & Onion

€2.95

One of each

€3.95

### 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

### Sautee

Mushroom & Garlic Butter

€2.95

Buttered French Beans

€2.95

Creamed Spinach

€2.95

Butter Broccoli

€2.95

### 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

### 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

Grilled Portobello Mushroom  
Grilled Tomato  
Dijon Black Pudding

### Melted Steak Fromage €2.95

Melted Camembert  
Crumbled Blue Cheese  
Melted Raclette

### Steak Toppings €2.50

Crispy Parma Ham  
Fried Hen Egg  
Wild Prawns (4) €4.95

## SAUCES

### Butters | Sauces €2

Brandy Peppercorn  
Blue Cheese Peppercorn  
Red Wine Jus  
Heff's Hot Steak Sauce

Herb Butter  
Blue Cheese Butter  
Garlic Butter  
Truffle Butter

Basil Pesto  
Classic Bearnaise  
Peppercorn Bearnaise

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*