

SET IN THE HEART OF KILKENNY, RIVE GAUCHE REOPENED ITS DOORS FOLLOWING REFURBISHMENT ON APRIL 28TH 2015.

THE NEW KITCHEN AND COCKTAILS BAR, CLOSE TO KILKENNY CASTLE ON THE PARADE, HOUSES TWO DISTINCTIVE AREAS; THE BAR, A CHIC AND SOPHISTICATED DRINKING AREA AND THE DINING AREA, WHERE ITS MODERN DISHES TAKE CENTRE STAGE. OUR SPACE IS FILLED WITH RICH WOOD AND VINTAGE FINISHES THROUGHOUT, EXPOSED BRICK WALLS AND A BAR AREA.

OUR KITCHENS ARE OVERSEEN BY OUR HEAD CHEF DAVID WASIEL, WHO ENSURES EVERY DISH IS PERFECT & HIS ETHOS IS THAT THE BEST MEALS START WITH THE VERY BEST OF INGREDIENTS. WHEREVER POSSIBLE HE WILL SOURCE THE FINEST LOCAL, NATURAL, ORGANIC & SEASONAL INGREDIENTS, WITHIN AN 80KM RADIUS OF THE PROPERTY.

HIS FRENCH, CLASSIC, GENEROUS, DEEPLY FLAVOURSOME DISHES DISPLAY TRUE TECHNICAL PRECISION, AS WELL AS A CLOSE RELATIONSHIP WITH THE SOURCE OF EVERY INGREDIENT, BE IT FISHERMAN OR GARDENER.

OUR CHEESE SELECTION CELEBRATES THE REMARKABLE REBIRTH OF IRISH CHEESES FROM SMALL FARMS ALL OVER THE COUNTRY.

OUR IN-HOUSE BAKER PRODUCES ALL OUR BREADS & CONFECTIONARY.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE HERE WITH US IN RIVE GAUCHE.

Rive
GAUCHE



ENTRÉES

Seasonal Soup Du Jour

house made grains and treacle brown bread

9

Goats Cheese Autumn Salad

*warm goats cheese, quinoa, rainbow tomatoes, organic leaves,
pink lady, pomegranate vinaigrette*

14.5

Bouchée Au Crabe

*crab meat marinated with roasted red pepper, red onion in a won -
ton pastry, mango and pineapple daiquiri dressing*

15

Coquille St Jacques Classic

*West Cork scallops, Atlantic prawn, white wine & gruyère sauce,
parmesan mash gratin*

15

Armagnac Chicken Liver Parfait

*house baked brioche, Mooncoin Beetroot & horseradish relish,
raspberry mousse*

14

Honey & Butter Baked Whole Camembert

*crispy house baked breads, cherry & shallot chutney
(for two persons sharing)*

25

allergen information available at service station

MAINS

Atlantic Fresh Catch Of The Day

(please ask your server for tonight's chef special)

34

Andarl Farm Pork Fillet

pan seared fillet of organic pork, Provençal herbs stuffing, parma ham, Paris mash, braised white cabbage, wild mushroom & marsala sauce

29

Martini Bianco Scallops & Prawns

West Cork scallops & Atlantic prawns, coriander & citrus Vermouth cream, rissoles potatoes, shaved parmesan, smoked oil, crispy capers

34

Harissa Roasted Butternut Squash

cauliflower and forest fruits, celery, pine kernels, marinated tofu, sauce Vierge

25

Half Duck

crispy roasted half duck, sweet potato gratin, mixed seasonal green vegetables, parsnip purée, cherry & shallot sauce

35

Chicken Supreme

French trimmed chicken supreme à la Moutarde, Duchess potato, pickled pattypan, toasted green beans, chicken bourguignon

28

10 Oz Hereford Striploin Steak

char grilled, house cut fries, sautéed chestnut mushrooms, caramelised onion purée, herb & garlic butter, five peppercorn cognac cream or chimichurri sauce

38

Kenna's Lamb

slowly braised shoulder of local lamb, orange glazed roasted vegetables, courgettes, Markies mash potato, pan roasting lamb jus

34

28 Day Matured Hereford Côte de Boeuf,

cooked to order and served with seasonal vegetables, savoury mash & house -cut fries, -béarnaise, pepper sauce, chimichurri

-Add Sicilian Purple Prawns (15 euro supplement)

for two persons sharing

90

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SIDES

House Cut Fries €6

Riversfield Organic Baby Salad, House Dressing €6

Sweet Potato Fries €6

Savoury Potato Champ €6

Organic Seasonal Greens €6

Sweet Potato Gratin €7

Orange Glazed Roasted Vegetables €7

DESSERTS

Homemade Cheesecake Of The Day

seasonal produce (ask your server)

9

Vanilla Bean Classic Crème Brûlée

raspberry & golden syrup biscuit

9

Morello Cherry & Chocolate Soufflé

Champagne sorbet

10

Bramley Apple & Forest Fruit Crumble

crème anglaise

9

Seasonal Panna Cotta

(ask your server for today's special)

crushed blondie, glass tuile

10

A Tasting Of Three Selected Cheese Of The Evening

cherry & shallot chutney, savoury crackers

15

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