

BRUNCH

THE LEGRAND €17.50

Crispy Dry Cured Streaky Bacon, Toasted Sourdough, Poached Eggs, Hollandaise Sauce

SAUMON FUMÉ €18.50

Wrights of Marino Smoked Salmon, Remoulade, Samphire, Toasted Sourdough, Poached Eggs, Dill Hollandaise

AVOCAT €17.50

Guacamole, Grilled Asparagus, Toasted Sourdough, Poached Eggs, Persillade & Hollandaise Sauce

LE NOIR €17.50

Kelly's of Newport Black Pudding, Bramley Apple Compote, Bacon Powder, Toasted Sourdough, Poached Eggs, Hollandaise Sauce

FRENCH TOAST

EGGNOG FRENCH TOAST €16.90

Homemade Eggnog Anglaise, Christmas Pudding Crumb

CHOCOLATE €16.90

Chocolate Crumb, Chocolate Drops, Chocolate Fudge Cake, Chocolate Sauce & Chantilly Cream, Icing Sugar

AMÉRICAIN €16.90

Crispy Dry Cured Bacon, Maple Syrup, Cinnamon, Icing Sugar

SANDWICHES

All Sandwiches are served with a side of French Fries

FESTIVE FEAST €17.90

Grilled West Cork Chicken, Toulouse Sausage & Apricot Stuffing, Cranberry Relish, Chunky Ham Béchamel, Baby Gem, Sourdough

WRIGHTS OF MARINO SALMON FUMÉ TARTINE €18.90

Wrights of Marino Smoked Salmon, Remoulade, Rocket, Dill Crème Fraîche, Persillade Sourdough

CHRISTMAS BRIE TARTINE €17.90

Crispy Cooleeney Farm Brie, Cured Ham, Rocket, Christmas Cranberry Relish, Sourdough

FRENCH DIP €19.90

Beef Brisket, Emmental Cheese, Caramelized Onions, Aioli, Red Wine Jus, Sourdough

BROWN'S BRASSERIE

French Inspired, Locally Sourced

SALADS

WEST CORK CAESAR SALAD €18.50

Lemon & Garlic Chicken, Baby Gem, Sourdough Croutons, Bacon Lardons, Parmesan Cheese, Caesar Dressing

PEAR & BLUE CHEESE SALAD €17.50

Carmelized Pears, Cashel Blue, Prosciutto, Poached Egg, Lollo Bionda, Walnuts, Dijon Vinaigrette

ADRSALLAGH GOATS CHEESE SALAD €19.90

Baked Goats Cheese, Sourdough Crostinis, Honey, Beetroot Tartare, Slow Roasted Tomato, Rocket, Baby Spinach, Honey Lemon Dressing

STARTERS

FRENCH ONION SOUP GRATINÉE €11.90

Gruyère Cheese Crouton

SEAFOOD CHOWDER €13.50

Salmon, Hake & Prawn Chowder, Dill Oil

CHRISTMAS TERRINE DE CAMPAGNE €14.50

Country Style Terrine, Beetroot Relish, Sourdough Toast, Cornichons

SMOKED SALMON €16.50

Wrights of Marino Smoked Salmon, Dill Crème Fraîche, Pickles, Crusty Sourdough

FESTIVE BRIE FRIT €14.50

Crispy Cooleeney Brie, Christmas Cranberry Relish, Rocket, Toasted Pine Nuts

BEETROOT TARTARE €14

Golden Beetroot, Vegan Feta, Salsa Verde

**GIFT AN EXPERIENCE TO REMEMBER - OUR SPRING DINING OFFER
INCLUDES A TWO-COURSE LUNCH FOR 2, COMPLETE WITH
A BOTTLE OF HOUSE WINE, ALL FOR €60 EURO.**

Valid Mon to Fri only from January 8th to March 29th in all Browns Brasserie restaurants. Ask your waiter for more details. T&Cs apply.

MAINS

NOËL SPECIALE €24.90

Crumbed & Fried Crispy Turkey Escalope, Chunky Ham Béchamel, Toulouse Sausage & Apricot Stuffing, Potato Gratin, Roasted Root Vegetables

WRIGHTS OF MARINO FISH CAKE €24.95

Buttered Baby Spinach, French Fine Beans, Poached Egg, Hollandaise Sauce, Pomme Frites

CONFIT DUCK €24.90

Twice Cooked Duck Leg, Roast Carrot Puree, Sardalaise Potatoes, Grilled Asparagus, Red Wine Jus

FISH PARMENTIER €25.90

Salmon, Hake and Prawns, White Wine & Leek Cream, Gruyère Cheese & Pomme Purée

HAMBURGER €22

Two 3oz Smashed Patties, Dry Cure Bacon, Caramelized Onion, Cashel Blue Cheese, Emmental Cheese, Baby Gem, Tomato & Chilli Jam, Aioli, Brioche Bun, Fries

VEGAN PITHIVIER €25

Vegan Puff Pastry, Roasted Vegetable & Butter Bean Ragù, Grilled Asparagus, Tomato Salsa & Rocket

DESSERTS & CAKES

APPLE TART TATIN €9.90

Warm, Brown Sugar Caramel, Vanilla Ice Cream

BERRY TART €9.90

Butter Pastry, Vanilla Custard, Fresh Berries

BÛCHE DE NOËL €9.90

Hazelnut & Praline Mousse, Chantilly Cream

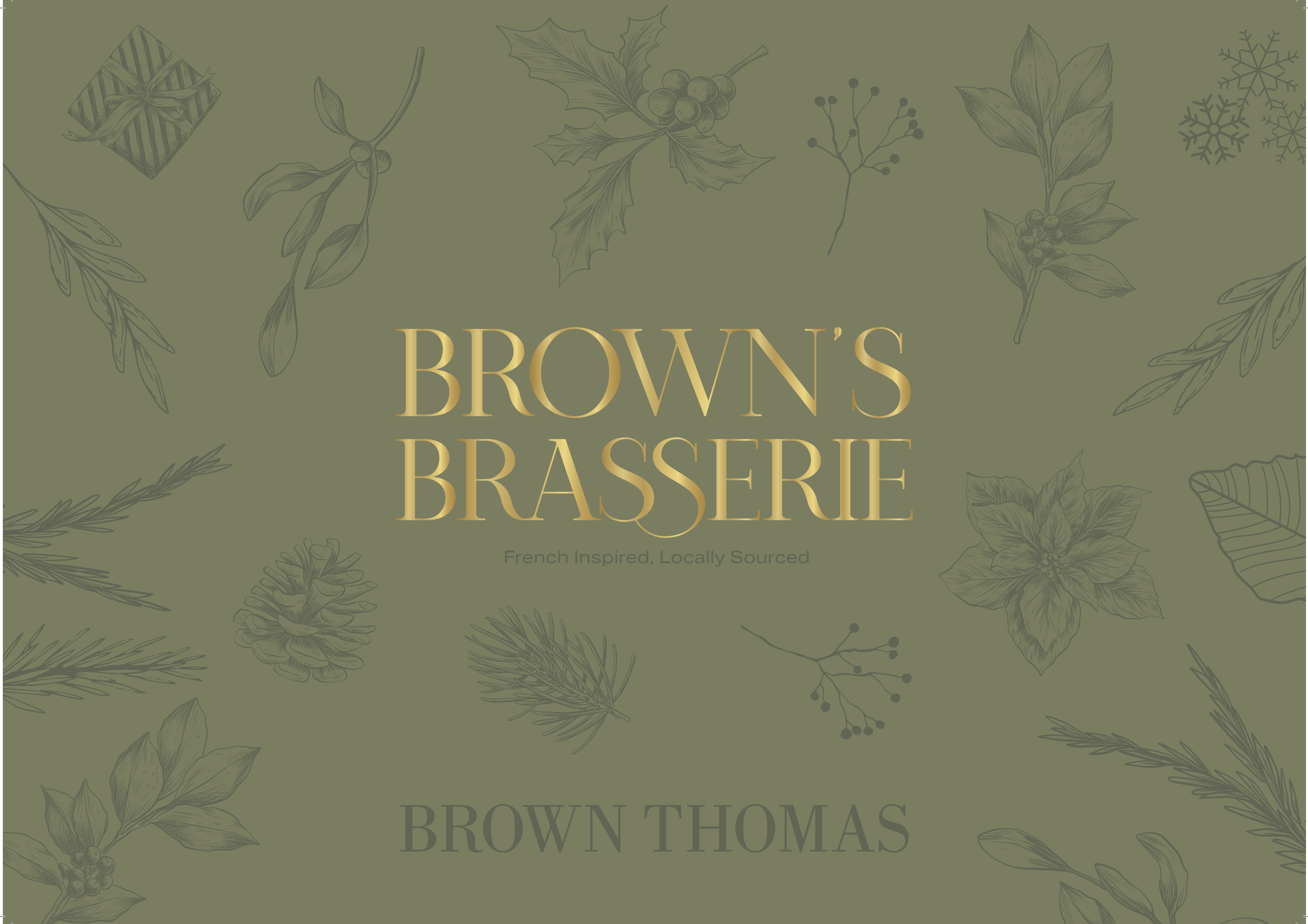
CRÈME BRÛLÉE €9.90

Caramelised Brown Sugar, Chantilly Cream, Shortbread

MILLE FEUILLE €9.90

Crème Diplomat, Fresh Berries, Chantilly

All Prices Include VAT, Allergen menu available upon request. Available Monday to Friday from 12pm to close, Saturday and Sunday from 1.15pm to close



BROWN'S BRASSERIE

French Inspired, Locally Sourced

BROWN THOMAS