La Ruelle

Pre-Theatre Menu

Pre-Theatre Menu is served from 5.pm to 6.pm.

Chicken Pâté *1*

Crispy Squid & Aioli Sauce

*1.2.3.4.7.9.12.14*

Camembert Chaud *1.7*

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Beef Bourguignon

*Slow Braised Irish Beef, Onion, Garlic, Mushrooms,*

*Carrots, Mashed Potato, Peas, Port & Red Wine Reduction*

*6.7.9.10.12*

Chicken Vol Au Vent

*Creamy diced Chicken, Shallots, Leeks, Carrots, Peas, Potatoes*

*1.7.12*

Aubergine Millefeuille

*Aubergine Layers, Goat Cheese, Courgette,*

*Peppers, Sofrito Sauce, Parmesan 7.9.12*

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| **Sides****French Fries €5.50****Truffles & Parmesan Fries €6.95****Broccoli, Lemon Bearnaise,***Almond flaks, Parmesan***€6.95****Mixed Green Leaves Salad,** *Honey & Mustard dressing***€7.50**  | **Desserts**Crème Brulée *3.7.12* Strawberry Meringue *3.7.8.12*Bread & Butter Pudding *1.3.7*Profiteroles & Chocolate sauce*1.3.7* |

**2 Courses €29 \*\*\*\* 3 Courses €35**

Dinners can avail of car parking at the RIAC from 5pm to 11pm for €15.

Parking fee is payable on arrival by credit card only.

Please note that car keys will be kept at the Riac kiosk for security reason,

Subsequent charge may apply for overstay.

**Please inform us if you are subject to any allergies prior ordering**.

**Please note that most allergens listed below are used in our kitchen.**

(Gluten 1) (Crustacean 2) (Egg 3) (Fish 4) (Peanut 5) (Soybean 6) (Dairy 7) (Nuts 8) (Celery 9) (Mustard 10) (Sesame 11) (Sulphur dioxide/Sulphite 12) (Lupin 13) (Molluscs 14)

White **\*Organic/Biodynamic \*\*Vegan Friendly**

Sauvignon Blanc, Marquis de Goulaine, 12.5%vol. Loire 2021 **Gl€8 Btl €32**

Chardonnay, Heritage, Bouchard Aîné & Fils, 12%vol. 2021 **Gl€8.50 Btl €34**

Vinho Verde, Casal de Ventozela 12%vol. Portugal 2021 **€8.50 Btl €34**

Picpoul de Pinet, Les Mouettes, Lorgeril, 12.5%vol. 2021 **Gl€9 Btl €35**

Muscadet sur Lie, la Vinçonnière, 12%vol. Loire 2021 **Gl€9.50 Btl €38**

Vermentino, Santa Cristina, Antinori, Tuscany, 12%vol. 2021 **Gl€11 Btl €40**

Albariño, O Fillo da Condesa, Rias Baixas, 12.5%vol. 2021 **Gl€11.50 Btl €44**

Marlborough, Sauvignon Blanc, 12.5%vol. 2022\*\* **Gl€12.50 Btl €47**

Gavi di Gavi, La Chiara, Piedmont, 12.5%vol. Italy 2020/21 **Gl€13 Btl €50**

Grüner Vetliner, Mallat, Kamptal, 12 %vol. Austria 2022\* **Gl€13.50 Btl €51**

Riesling, Haus Klosterberg, M. Molitor, 11.5%vol. Mosel 2021 **Gl€14 Btl €53**

Chardonnay, Bramìto Della Sala, Antinori, 12.5%Vol. IGT Umbria 2022 **Btl €60**

Chablis, Domaine William Fevre, 12.5%vol. Bourgogne 2021 **Btl €70**

~~Rosé Wine Contains Sulphites~~

Grenache Rosé, La Colombette, Languedoc, 11.5%vol. 2021 **Gl€8 Btl €32**

Rosé d’Anjou, La Raimbaudière, Loire, 11%vol. 2022 **Gl€9.50** **Btl €38**

Ȏ de Rosé, Château de Pennautier, Lorgeril 13%vol. 2021 **Gl€10 Btl €40**

Red **\*Organic/Biodynamic \*\*Vegan Friendly**

Merlot, Marquis de Goulaine, 13%vol. Languedoc 2021 **Gl€8 Btl €32**

Montepulciano d’Abruzzo Colimoro, 13%vol. Italy 2022 **Gl€8 Btl €32**

Tempranillo, Shiraz, Orchestra, Castilla, 13%vol. Spain 2021 **Gl€8 Btl €32**

Pinot Noir, Bouchard Aîné & Fils, France 12.5%vol. 2021 **Gl€9 Btl €35**

Malbec, Punto Final, Renacer (unoaked), 14%vol. Mendoza 2022 **Gl€9 Btl €35**

Douro Reserva, Seixo Amarelo, D.O.C 13.5%vol. Portugal 2020 **Gl€9 Btl €35**

Merlot, Syrah, Marris, Domaine La Livigniere, 13%vol. 2021\*\* **Gl€9 Btl €35**

Rioja Alavesa, Crianza, Montebuena, 14%vol. D.O Spain 2019 **Gl€9.50 Btl €37**

Bordeaux, Château Les Grands Vallons, 13%vol. Blaye 2020\* **Gl€9.50 Btl €38**

Sangiovese, Santa Cristina, Antinori, Tuscany, 14%vol. Italy 2021 **Btl €40**

Médoc, Château Begadan, 13%vol. Bordeaux, France 2018 **Btl €45**

Crozes-Hermitage, Les Terrasses, Denuzière, 13.5%vol. Rhône 2018 **Btl €50**

Chianti Villa Antinori, Merlot, Syrah, Tuscany, 13.5%vol. Italy 2020 **Btl €55**

Cabernet Sauvignon, Ottelia, Connawarra, 13.9%vol. Australia 2016 **Btl €57**

Château Cantenac, Saint-Emilion Grand Cru, 14% vol. France 2020 **Btl €65**