## **Annamar's Restaurant**

Early Bird menu( early bird -6 to 7.30 pm)
(Sunday12-7:30pm)

**€22.95** 

## **STARTERS**

Duck Liver Parfait and Smoked Duck fillet feuilleté with red onion marmalade ,summer salad leave in rapeseed oil and balsamic

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Coquille St Jacque Irish scallops with fresh fish casserole Baked and gratinated in a coquille St Jacque

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Annamar's tian of Ceasar salade ,with wild garlic bread and crispy parmesan

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Cream of wild mushroom soup with freshly baked fennel seed brown

bread

## **MAIN COURSE**

Panfried Milk feed Veal Liver With slow confit onion, "petit pois a la française " Pan Sauté potatoes ,port and veal jus

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Provençale Grilled Chicken tagliatelle ,with oven roasted bell pepper and tomato cream fresh parmesan shavings

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Poached fillet of Seatrout
Slow Poached In white wine and fish fumet
With grain mustard and vegetable brunoise

sauce

New season baby potatoes

**DESSERTS** 

Irish strawberries and chef's meringue mess

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Summer fruit plate with mango ice cream and passion fruit coulis

## Banoffi Crepe

