

La Ruelle

Food Menu

Opposite Mansion house
3-4 Joshua Lane
Dawson Street
Dublin 2
D02C856

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La Puelle

STARTERS / TAPAS

Saint-Jacques Flambées, Beurre Persillé

(2.4.7.9.12.14)

Seared Scallops, Pea Purée, Garlic & Parsley Butter

€19 Large €33

cTartiflette (7.9)

Potato Gratin, Shallots, Smoked Lardons & Reblochon

€12 Large €18

cDuo de Figues Farcies au Chèvre (7)

Roast Fig Stuffed w/Goat Cheese & Provence Herbs

Wrapped in Serrano Ham

€14

cvAubergines Mille-Feuille (7.9.12)

Aubergine Layers, Goat Cheese, Courgette,

Peppers, Sofrito Sauce

€12 Large €19

Artisan Charcuterie Selection (8)

Serrano, Chorizo, Coppa, German Salami,

Italian Salami, Gherkins, Sun-dried Tomato Pesto

€17.50

vSelection of Irish & Continental Cheeses (3.7.8)

Crozier Blue, Schnebelhorn, Manchego, Gubbeen, Milleens,

Homemade Figs Chutney, Honey, Apple, Grapes

€18.50

cv (9.12) Patatas Bravas €6

cv (3.7.12) Patatas Aioli €6

v (1.7) Garlic Bread €6

cv Green Olives €4

cv.SIDES €5.50 Each

Honey Glazed Roast Root Vegetables (9)

French Fries, Mixed Green Salad

Green Beans (7.12), Scallion Mash (7)

Coeliac & **V**egitarian Friendly

Our Suppliers

Meat & Poultry, Musgrave, Sysco, Dublin

Fruits & Vegetables, Vernon, Dublin

Cheese & Cured Meat, Sheridans, Dublin

Fish & Crustacean, Beshoff of Howth, Dublin

Supporting Local Business

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

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

Although extra care is always taken during food preparation and production; we are unable to guarantee prior delivery that any of the produces used in our kitchen are completely allergens free. All our Meat and Poultry are from Irish origin whenever possible and traceable from field to fork. Allergen Information Booklet is available, please ask.

(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)

Nous Vous Souhaitons une Excellente Soirée ainsi qu'un Très Bon Appétit.

STARTERS

vSoupe à l'Oignon €8

(1.6.7.12) *Onion Soup*

Pâté de Volaille €7.50

(1.3) *Chicken Pâté & Bread*

cvCamembert Chaud €10

(1.7) *Melted Camembert, Garlic, Rosemary & Bread*

Ratatouille €12

Aubergines, Courgettes, Onions, Peppers, Tomatoes

(3.9.12) *Piments d'Espelette, Fried Egg on top*

Saumon Fumé €15

Sourdough bread, Smashed Avocado, Smoked Salmon

(1.4) *Balsamic Dressing*

Calamar Sauce Aioli

(1.2.3.4.7.9.12.14) *Breadcrumb Squid & Aioli*

€12 Large €18

cGambas Sautées à l'ail €16

(2.7.12) *Sauteed King Prawns in Garlic Butter*

MAIN COURSES

cSouris d'Agneau Irlandais au Romarin €27

Slow Braised Irish Lamb Shank, Mash Potatoes,

Roast Root Vegetables, Garlic & Rosemary Gravy

(6.7.9.12)

cAloyau de Boeuf Irlandais Sauce Poivre €31

Irish Sirloin Steak, Sauteed Green Beans & Mushrooms

French Fries, Mustard & Peppercorn Sauce

(6.7.10.12)

Confit de Canard €26

Duck Leg Confit, Mash potato, Lentils, Orange & Port Jus

(1.6.7.9.12)

cSuprême de Poulet aux Champignons €24

Chicken Supreme, Scallion Mash, Creamy Mushroom Sauce

(6.7.12)

cSaumon Poêlé au Miel €25

Pan-fried Salmon, Honey Glazed, Sweet Potatoes Purée,

Carrot, Green Beans, Dill & Sundried Tomato

(2.4.6.7.12.14)

cRisotto Exotique aux Fruits de Mer €19

Sauteed Tiger Prawn, Squid, Red Thai Coconut Rice

(2.4.6.7.9.12.14)

La Ruelle

House Selection, *Organic/Biodynamic/ **Vegan Friendly

Champagne & Sparkling	Glass	Carafe	Bottle
Champagne Louis Roederer, Collection 243, 12.5%vol. 2018	.	.	€135.00
Antech Réserve Brut, Blanquette de Limoux, 12%vol. 2019	.	.	€70.00
Bernard Massard, Cuvée de L'Écusson Brut, Moselle, Luxembourg NV	.	.	€60.00
Cava Villa Conchi Brut Selección, Penedes, Catalonia 11.5%vol	.	.	€50.00
Prosecco Spumante, Extra Dry, Serena 1881, Italy 11% vol	.	.	€55.00
Prosecco Frizzante, Serena 1881, Italy 10.5% vol	€9.00	.	.

Blanc / White *Organic/Bio **Vegan Friendly

		500MI	
Sauvignon Blanc, Marquis de Goulaine, 12.5%vol. Loire 2021	€8.00	€27.50	€32.00
Chardonnay, Heritage, Bouchard Aîné & Fils, 12%vol. France 2021	€8.50	€28.00	€34.00
Viognier de Pennautier, Miren de Lorgeril, 13%vol. France 2021	€8.50	€28.00	€34.00
Vinho Verde, Casal de Ventozela 12%vol. Portugal 2021	€8.50	€28.00	€34.00
Picpoul de Pinet, Les Mouettes, Domaine Lorgeril, 12.5%vol. 2021	€9.00	€29.50	€35.00
Muscadet sur Lie, Domaine de la Vinçonnaire, 12%vol. Loire 2021	€9.50	€30.50	€38.00
Vermentino, Santa Cristina, Antinori, Tuscany, 12%vol. Italy 2021	€10.00	€33.50	€40.00
Albariño, O Fillo da Condesa, Val Do Salnés, Rias Baixas, 12.5%vol. 2021	€11.00	€35.50	€43.00
Marlborough, Sauvignon Blanc, Collectable, Walnut Block, 12.5%vol. 2022**	€11.00	€35.50	€43.00
Grüner Vetliner Weingut Mallat, Kamptal, 12 %vol. Austria 2022*	€12.00	€38.50	€46.00
Gavi di Gavi, La Chiara, Piedmont, 12.5%vol. Italy 2020/21	€12.00	€39.50	€47.00
Riesling, Haus Klosterberg, Markus Molitor, 11.5%vol. Mosel 2021.....	€13.00	€41.50	€50.00
Pouilly-Fumé, Les Craies, Domaine Figeat, 13%vol. Loire 2021.....	.	.	€55.00
Chardonnay, Bramito Della Sala, Antinori, 12.5%Vol. IGT Umbria 2022.....	.	.	€60.00
Pinot Gris, Nautilus Estate, Marlborough, 14%vol. New Zealand 2020**.....	.	.	€56.00
Chablis, Chenevières, 12.5%vol. Bourgogne, France 2018**.....	.	.	€65.00

Rosé

Wine Contains Sulfites

	Glass	Carafe	Bottle
Grenache Rosé, La Colombette, Pugibet, Languedoc, 11.5%vol. 2021	€8.00	€26.50	€32.00
Rosé d'Anjou, Domaine de la Raimbaudière, Loire, 11%vol. 2011	€9.50	€31.00	€38.00
Ô de Rosé, Château de Pennautier, Lorgeril 13%vol. 2021	€10.00	€33.50	€40.00

Rouge / Red *Organic/Bio **Vegan Friendly

Merlot, Marquis de Goulaine, 13%vol. Languedoc 2021	€8.00	€26.50	€32.00
Montepulciano d'Abruzzo Colimoro, 13%vol. Italy 2021	€8.00	€26.50	€32.00
Tempranillo, Shiraz, Orchestra, Felix Jolis, Castilla, 13%vol. Spain 2021	€8.00	€26.50	€32.00
Pinot Noir, Heritage, Bouchard Aîné & Fils, 12.5%vol. France 2021	€9.00	€29.50	€35.00
Malbec, Punto Final, Renacer, (unoaked), Uco Valley, 14%vol. Mendoza 2021	€9.00	€29.50	€35.00
Douro Reserva, Seixo Amarelo, D.O.C 13.5%vol. Portugal 2020	€9.00	€29.50	€35.00
Château Darzac, Bordeaux Superieur, 13.5%vol. France 2019	€9.00	€29.50	€35.00
Fitou, Château de Montmal, Domaine de Mont Tauch, 14.5%vol. France 2020	€9.50	€31.00	€36.00
Rioja Alavesa, Crianza, Montebuena, 14%vol. D.O Spain 2019	€9.50	€31.00	€37.00
Sangiovese, Santa Cristina, Antinori, Tuscany, 14%vol. Italy 2021.....	.	.	€40.00
Mínervois, La Borie Blanche, Domaine de Lorgeril, 14.5%vol. France 2019.....	.	.	€42.00
Château Begadan, Cru Bourgeois, Médoc, 13%vol. Bordeaux 2018.....	.	.	€45.00
Shiraz, Ottelia Estate, Connawarra, 13.8%vol. Australia 2019.....	.	.	€52.00
Villa Antinori, Merlot, Syrah, Petit Verdot, Tuscany, 13.5%vol. Italy 2020.....	.	.	€55.00
Cabernet Sauvignon, Ottelia, Connawarra, 13.9%vol. Australia 2016.....	.	.	€57.00
Pinot Noir, Nautilus Estate, Southern Valleys, Marlborough, 13.5%vol.2016**	.	.	€65.00
Esprit de Pennautier, Comte Nicolas de Lorgeril, Cabardes 14.5%vol.2017*	.	.	€68.00

Vintage may vary without notice from our suppliers; we apologise for any inconvenience.

A More Comprehensive Wine List is Available, Please Ask. Wine Contains Sulfites.

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