

The image shows the interior of a grand, ornate cafe. The ceiling is high with a patterned, vaulted design and several skylights. A large, intricate chandelier hangs from the ceiling on the left. The walls are decorated with gold leaf and dark wood paneling. A bar with a dark counter and stools is visible in the middle ground. Several large, decorative lanterns hang from the ceiling. A large potted plant is on the right. The floor is covered in a patterned carpet. The overall atmosphere is warm and elegant.

Café en Seine

Menu

Bar Snacks

€5.95

Mixed olives with a selection
of breads & pesto

Spicy chicken wings

Cheese dumplings & mango chutney

Home pickled seasonal
vegetables with fresh almonds

“Irish Rarebit” with Smithwicks
melted cheddar on home
braised ham & toast

Sandwiches

12.00 - 15.00
Mon - Sat

Freshly Baked Baguettes €4.75

Sandwiches on brown bread €4.75

Choose from:

Tuna & Sweetcorn

Salad of Egg Mayonnaise

Chicken, avocado, tomato & cottage cheese

Add soup to any sandwich for just €2.50 extra

Smoked Salmon & Prawns €9.95
with lemon & basil mayonnaise
served on brown bread

“Croque Monsieur” €5.95
Grilled ham & cheese sandwich
topped with bechamel sauce

Add a Coca Cola soft drink for €1.50

to any of the above Lunch items.

(includes coke, diet coke, fanta, sprite, Fruice juice).



Tea & Coffee

- Cappuccino** €2.90
Two shots of Espresso & steamed milk with a velvety texture
- Latte** €2.90
A shot of Espresso with silky, textured milk for a smoother taste
- Americano** €2.70
A perfectly balanced fusion of hot water & Espresso
- Mocha** €2.90
All the smoothness of a latte with a shot of Chocolate added
- Hot Chocolate** €2.90
A luxurious, steaming hot & lusciously smooth Chocolate drink served with Marshmallows
- Espresso** €1.90
A shot of strong, highly aromatic coffee with a thick, rich crema
- Double Espresso** €2.60
A double shot of Espresso with a thick, rich crema
- Macchiato** €2.20
A shot of Espresso topped with a dollop of silky, textured milk
- Teas** €2.00
Breakfast Tea, Camomile, Green, Earl Grey, Wild Fruit, Rooibos, White Tea & Peppermint Teas

Join us
every Sunday
for Brunch

from 12.00 - 17.00

& Live Jazz from 14.00 - 16.00

Followed by
the Long John Jump Band
from 18.00 - 20.00

Tasty Eats

12.00 - 21.00
Mon - Sat

Starters

Marinated fresh Salmon & Avocado Salad €7.95

Parisian Salad starter €7.95
main €10.95
Ham, emmental cheese, croutons,
mushrooms, almonds & mustard dressing

Creamy Seafood Chowder €6.95
served with Guinness & treacle bread

Crispy French 'Boudin Noir' €6.50
Black pudding with pear & wholegrain mustard chutney

Café Potato Fishcake €6.95
served with salsa verde & cucumber julienne

Soup of the Day €4.75
served with porter bread & butter

Mains

Stuffed Breast of Chicken €14.50
Mediterranean vegetables, tomato & thyme sauce

Beef & Guinness Pie €12.50
(please allow 20 minutes cooking time)

Catch of the day (priced daily)

Sirloin Steak €17.50
with basil pesto mash,
brandy & peppercorn cream sauce

Ale Battered Fish & Chips €14.50
Mushy peas & minted tartare sauce

Creamy Risotto €12.95
with braised vegetables,
parmesan shavings & basil pesto

Grilled Café en Seine Burger €13.50
Sautéed red onion, flat portobello mushroom
& Swiss cheese

Extra Treats

Sides

“Chunky Chips” served with Áïoli €3.95

Sautéed Green Vegetables €3.95
& Lemon Butter

Seasonal salad with semi sundried €3.95
tomatoes & aged balsamic dressing

Dessert

Bourbon Vanilla Crème Brulée €5.50

Ice Cream Tulip & Chocolate Sauce €5.50

Brioche Bread & Butter Pudding €5.50
with Bailey’s Crème Ánglaise

Liqueur Coffee

Irish €6.00

Baileys €6.00

Calypso €6.00

French Coffee €6.00

Italian Coffee €6.00

Café
en
Seine

Wine List

White

Glass / Bottle

Sauvignon Blanc, Corinto Botalcura €5.90 €22.00

2011 - Chile

Wonderfully fresh & tasty notes of tropical fruit

Pinot Grigio Garganega, San Giorgio €5.90 €22.00

2010 - Italy

Crisp & easy to drink, notes of pear with a slight touch of spice

Chardonnay, Main á Main €5.90 €22.00

2011 - France

Unoaked chardonnay with light rounded mouth-filling pears & citrus

Semillon/Chardonnay, Cedar Creek €6.30 €25.00

2011 - Australia

Fruity flavours of pineapple, pear & green apple

Sauvignon de Touraine €7.20 €28.00

Le Grand St Vincent

2010 - Loire

Classic mineral flavours with plenty of delicious green fruits

Chardonnay, Mâcon-Fuissé €8.75 €33.00

2010 - Burgundy

A beautiful zingy Chardonnay with nice mellow flavours of green fruits

Gavi DOCG, Lancelotta €8.95 €35.00

2010 - Italy

Lovely fresh crisp notes of citrus, apple & quince fruits

Sauvignon Blanc, Huia €9.30 €37.00

2011 - Marlborough NZ

A cool intense citrus crispness with passionfruit & melon flavours

Chablis, Domaine Long-Depaquit €37.00

2010 - Burgundy

Aromas of fresh crisp apple & plenty of stony minerality

Sancerre, Hubert Brochard €38.00

2010 - Loire

Aromatic & vibrant, fresh pear & apple notes. Zesty finish

Riesling, Hugel Et Fils €39.00

2009 - Alsace

Powerful and concentrated nose, Intense flavours of granny smith apples with a slight spice

Rosé

Pinot Grigio, Rose della Venezie €6.10 €24.00

Italy

Subtle notes of fresh summer red fruits

Red

Glass / Bottle

Merlot, Corinto Botalcura

€5.90 €22.00

2011 - Chile

Nice & subtle red, easy drinking with fresh red fruits

Shiraz, Mallee Point

€5.90 €22.00

2010 - Australia

Cool & peppery with nice juicy black fruit flavours

Cabernet Sauvignon, Main á Main

€5.90 €22.00

2011 - France

A very French style Cabernet. Clean blackcurrants with a dry finish

Pinotage/Shiraz, Man Vintners

€6.30 €25.00

2010 - South Africa

Two huge grapes leave an explosion of ripe fruits & spice. Stunning!

Malbec, Finca La Linda

€7.20 €27.00

2009 - Argentina

Warming & meaty, rich & chocolaty. What's not to like?

Chianti, Corso Rosso

€7.50 €29.00

2010 - Italy

A rich fruity wine with light tannins on the finish

Pinot Noir Reserva, Leyda Valley

€8.10 €32.00

2010 - Chile

Ripe cherry fruits with a stunning level of intensity

Rioja Crianza, Torres 'Ibéricos'

€8.60 €34.00

2008 - Spain

Amazing wine, bursting with blackcurrant & spice

Fleurie, Joseph Drouhin

€35.00

2010 - Beaujolais

Full of fresh tart dark cherry & redcurrant fruits

Saint Emilion Grand Crú, Ch. Peymouton

€37.00

2009 - Brodeaux

Fruity charming & delicate with real depth & finesse

Ripassa Della Valpolicella

€40.00

2008 - Zenato Italy

Wonderfully ripe & inviting, brooding black fruits with a corset of spicy tannins

Sparkling

Prosecco, Il Cortigiano

€5.00 €25.00

Jeio, Prosecco Cuvée Rosé

€5.50 €30.00

Faustiono, Cava

€6.00 €32.00

Champagne

NV Champagne Moët & Chandon

€69.00

NV Champagne Veuve Clicquot

€79.00

Champagne Dom Perignon

€175.00

Cocktails

€6.00 Sun - Thurs
€9.50 Fri & Sat

Havana Mojito

A luscious muddle of Havana Club 3 yr old Rum, fresh Mint Leaves, Limes & Sugar



Mr Freeze

A Nostalgic Combination of Apple Vodka, Sour Mix and a hint of Grenadine



Passion

A Simple but Sexy Combination of Passion Fruit Vodka Mixed with Muddled Limes & Mint Leaves



Amaretto Kick

A Potent Blend of Amaretto & Bourbon Shaken with Sour Mix & Strained over Crushed Ice



Tropic Twist

A Perfect Blend of Passion Fruit Vodka, Peach Puree & Pineapple Juice



Sailor Berry

A Delightful & Refreshing mix of Rum, Absolut Raspberri Vodka & Cranberry Juice, Shaken & Strained over Ice



Coffey's Coffee

A Silky Smooth Cocktail that Combines Coffee & Cream Liqueur, Butterscotch Schnapps with a Shot of Espresso



Singapore Sling

A Blend of Cork Dry Gin, Cherry Brandy, Chilled Soda & Sour Mix & just a Drop of Grenadine



Red Hot Chilli Mango

A Rocking Combination of Apple Vodka Mixed with Muddled Chillies, Mango Puree, Strawberry Puree & Apple Juice



Super Split

Absolut Vanilla Vodka shaken up with Triple Sec, Galliano, Orange Juice & a Dash of Cream for a Taste Sensation



Bellini

Sparkling Wine Topped with a Drop of Peach Puree



Caipiroska

Your choice of Havana Club Especial Rum or flavoured Absolut Vodka, Muddled Together with Limes/Strawberries & Sugar Syrup

