

WINE LIST

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CHAMPAGNE

	Glass	Bottle
Mumm Champagne NV	14	65
Mumm Le Rose, NV	16	75
Perrier Jouet, Grand Cru, NV	20	110
Perrier Jouet, Belle Epoque, NV		280

BLANC

	175 ml	Bottle
Jeffelin Sauvignon Blanc, Vin De France 2017	7.50	32
Simone Joseph, Chardonnay, Languedoc 2017	8	33
Chateau Haut Marin, South West France 2017	8.50	34
Mas De Mas, Picpoul De Pinet, Languedoc 2017	9.50	34
Domaine Schlumberger, Les Prince Abbes, Alsace 2016	12.50	49
Mas De Mas, Piquepoul Frisante Spumante	9	45
Domaine De Fondreche, Ventoux Blanc 2017	12	48
Vincent Caramé, Spring, Vouray, Loire Valley 2014	12.50	50
Bourgogne Aligote, Domaine Goisot, Sauvignon Blanc 2017	14	52
Marcel Et Blanche, Fevre-Fevre, Chablis, Chardonnay, Burgundy 2014	15	55

Pouilly Fume, Domaine Lebrun, Sauvignon Blanc 2017	62
Le Dauphin, Olivier Pessac Leognan Sauvignon Blanc 2017	64
Pouilly Fuisse, Domaine Trouillet Chardonnay 2018	72
Riesling G Cru, Saering Domaine Schlumberger 2015	75
Chablis 1Er Cru, “Vaucoupin” , Domaine Colombier ,Chardonnay 2017	76
Mark Haisma, St Romain,Burgundy, Chardonnay 2017	95
Meursault Bouzereau-Gruere,Burgundy,Chardonnay 2017	114
Puligny Montrachet,Domaine Bachelet-Monnot,Chardonnay 2017	127
Chassagne Montrachet,1Er Cru,Les Hertiers,Chardonnay 2015	140

LUNCH SPECIAL

2 small plates + 1 side

House Beverage

€16

12pm - 2.30pm Wed - Fri

LA CARTE AT LE PERROQUET

At le Perroquet we specialise in small delicious plates which affords you the luxury of ordering as many as you wish (we recommend 4 per person, complemented by our cocktails & classic French wines). To add to the relaxed atmosphere, dishes will be served as soon as they are prepared.

Maison fondée en 2019

LES PETITS PLATS (Small Plates)

Rice Cracker, Oyster, Mussel and Chicken Skin Biscuit de riz, huîtres, moules et peau de poulet <i>Molluscs, Egg, Mustard</i>	6.00	White Bean Cassoulet, Egg, Peas, Toast and Parmesan Cassoulet de haricots blancs, œuf, petit pois, rôties et parmesan <i>Soy Beans, Milk (Cream, Parmesan), Egg, Gluten.</i>	10.00
Egg, Mushroom, Anchovy, Leek and Potato Oeufs, champignons, anchois , poireaux et pommes de terre <i>Mustard, Egg, Gluten (Panko)</i>	6.00	Chicken and Mushroom Ballontine, Spinach and White Beans Ballontine de poulet et champignons, épinards et haricots blancs <i>Gluten (Soy), Soy Beans, Milk (Cream)</i>	12.00
Duck Croquette, Scallion and Leaves Croquette de canard et échalote et feuilles <i>Mustard, Egg, Gluten (Panko)</i>	6.00	Roast Cod, Polenta, Peas and White Wine Morue rôtie, polenta, pois et vin blanc <i>Fish, Milk (Cream and Milk)</i>	12.00
French Toast, Parmesan and Shallot Pain dore, parmesan et échalote <i>Gluten (Brioche), Egg, Mustard</i>	6.50	Roast Lamb Leg, Seaweed Potatoes, Pickled Beetroot and Lamb Sauce Gigot d’agneau rôti, sauce aux carottes, pommes de terre et algues <i>Milk (Butter)</i>	12.00
Salad of Goats Cheese and Fig, Pickled Apple, Candy Walnuts Tranche de concombre , truite de mer <i>Milk (Cheese), Mustard, Nuts (Walnuts), Gluten (Sourdough)</i>	7.00	Monkfish, Sweet Corn, Tarragon and Curry Lotte, céleri - race , estragon et curry <i>Fish, Milk (Cream, Butter)</i>	14.00
Beef Tartare, Smoked Sour Cream, Toast and Sheeps Cheese Tartare de bœuf , pain grillé à la crème sure et fromage de brebis <i>Mustard, Milk, Gluten (Sourdough)</i>	8.00		

LES CÔTES (Sides)

Crispy Chicken and Ranch Dressing Poulet croustillant et vinaigrette ranch <i>Egg, Mustard</i>	4.50	Roasted Irish Carrots, Cured Egg Yolk and Shallot French Dressing Carottes irlandaises grillées , jaune d’œuf sèche et vinaigrette à l’échalote <i>Milk (Butter), Egg</i>	4.50
Seaweed Potatoes and Crispy Shallots Pommes de terre aux algues et échalotes croustillantes <i>Milk (Butter)</i>	4.50	Parmesan Aligot and Sourdough Bread Pain au levain et aligot au parmesan <i>Milk (Milk, Butter, Cream, Cheese), Gluten (Sourdough)</i>	4.50

LES DOUCHEURS MAISON (House Made Desserts)

Le Perroquet Cinema Le Perroquet cinéma <i>Milk (Cream, Milk, Butter), Egg.</i>	8.00	Dark Chocolate and Raspberry Tart, Raspberry Puree and Raspberry Creme Fraiche Tarte au chocolat noir , noisettes concassées, crème kahlua fraîche et sorbet espresso <i>Milk (Cream,Milk,Creme Fraice), Gluten (Feuillitine), Egg</i>	8.00
Strawberry and Ginger Mille Feuille, Strawberry Sorbet Moulin à rhubarbe et gingembre, sorbet feuille au beurre <i>Gluten (Puff Pastry), Milk (Milk, Cream, Butter), Egg</i>	8.00	Selection of Irish and French Cheese, Pear Chutney and Homemade Crackers Sélection de fromages irlandais et français, chutney de poires et craquelins faits maison <i>Milk (Cheese), Gluten (Crackers)</i>	12.50

12.5 service charge will be added to tables of 6 or more and distributed amongst the staff.
Please ask if you wish to see our list of allergens

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ROSE

	Glass	Bottle
Cote Mas Aurore Rose, Pays Dor, Sud De France 2018	9	35
Sancerre Rose, Domaine Andre Vian ,Sauvignon Blanc / Pinot Noir 2018		66
Chateau De Puech - Haut Prestige Rose 2018	14	56

ROUGE

	175 ml	Bottle
Cote Mas Rouge,Merlot, Vin De France 2017	7.50	32
Bertaine Et Fils, Aude Valley, Pinot Noir 2017	8	33
Famille Perrin, Ventoux, Southern Rhone, Syrah 2017	9	35
Clos Centeilles, Carginanissme, Minervois 2014	9.50	55
Clos La Coutale, Cahors, Malbec 2017	10	40
Domaine De Coutures, Saumur Champigny, Cabernet 2017	11	43
Les Deux Cols, Cotes Du Rhone, Alize 2017	12	48
Chateau Gaillard, Fleurie, Beaujolais, Gamay 2016	12.50	49
La Cuisine De Ma Mere, Chinon, Loire 2017	14	53
Chateau Moulin De Grenet Lussac, St Emilion 2015	14.50	58
Camile Giroud, Bourgogne, Pinot Noir 2016		65
Domaine Yann Chave, Crozes-Hermitage 2017		70
Domaine De Villiane, Cote Chalonaise, Burgundy, Pinot Noir 2016		80
Haut Medoc, Chateau Cambon La Pelouse, Merlot 2017		82
Santenay 1Er Cru, Les Gravieres, Pinot Noir 2016		110
Pommerol Chateau St Pierre, Merlot 2012		112
Chateauneuf Du Pape, Serriere Beauche		115
Vosne Romanee, Chalandins, Pinot Noir 2016		137
Meo - Camuzet Pommard, Pinot Noir 2016		138
Margeaux Chateau Le Coteau, Cabernet Franc 2016		142
Domaine Stephane Ogier, Cote Rotie Mon Village 2016		155

Le petit Bell boy knew intuitively on that if he persevered and worked hard he would one day “earn his stripes“. Aided by his trusted side kick and confidant “Le Perroquet“. The parrot was loved and revered wherever he went. He symbolized opportunity, determination, fortune and prosperity.