

Menu Les Étrangers

Thursday – Sunday, 12.00-14.00

3 course Formule du Jour €19

Please check the board for today's mouth watering menu, as our selection changes daily.
The Formule du Jour comprises of one starter, one main and one dessert

English Specialities

Welsh Rarebit

Gratinéed cheese sauce and the world famous
Worcestershire sauce heaped on delicious
homemade sourdough toast

€5

Bubble and Squeak

A northern English tradition: flavoured potato
cakes with bacon and vegetables

€8

Whiskey BBQ Pork Spare Rib

Succulent, local pork ribs infused with Scottish
whiskey and served with a poached egg

€9

Fish and Chips

A fillet of cod deep fried in English beer batter to
create a light, crispy coating reminiscent of the
English seaside. Served with Tartare sauce,
green minted peas and Beefeater chips

€14

Roast of The Day with all the Trimmings

An English Sunday tradition.

Please ask us for today's roast

(daily selection of either pork, lamb or beef).

Perfectly roasted meat served with roast potatoes,

Yorkshire pudding, vegetables, gravy and

English sauces to complement the meat

(either mint, horseradish or apple).

€19

All Day Breakfast

The best way to start your day, especially if you're
heading out to explore our beautiful valley. two eggs,
sausage, two rashers of bacon, fried slice of bread,
baked beans, roast tomatoes and creamed mushrooms

England built an empire on this diet!

€12

'Jack in a Bun'

A grounded Chin and Chuck patty cooked to your
preference, in a Brioche bun with tomatoes, pickles,
sauce selection, cheese and a rasher of crispy bacon
served with Beefeater fries

€12

French Classics

Croque Monsieur Tartine

€5

Frisée aux Lardons

Served with a poached egg

€9

Home Cured Salmon with Melba Toast

Served with cucumber and dill cream

€9

Tartare de Bœuf

Cooked to your preference at your table

€9 / €15

Plat Cuisine du Jour

Please check the board

€15

Desserts

Raspberry Bakewell Tart

Raspberry jam in a pastry shell with
an almond frangipane topping

€6

Stone Fruit Trifle

Stone fruit in jelly with custard
and whipped cream

€6

Eton Mess

Strawberry confit, whipped cream and Meringue

€6

Sticky Toffee Pudding

Warm steamed date pudding in a
rich toffee sauce

€6

Chocolate Brownie

Served with clotted cream

€6

Les Étrangers Afternoon Tea Menu

Thursday – Sunday, 15.00-17.00



It's 'Alice in Wonderland' every afternoon at Les Étrangers

Warm scones delivered straight from the oven; Delicate finger sandwiches with a selection of fillings; Finely sliced home cured salmon and cream cheese, roast beef and horseradish, cheddar cheese and pickle, egg & cress mayonnaise, alongside an elegant spread of traditional cakes topped with indulgent butter icing... there can be few daytime indulgences as joyful as traditional Afternoon Tea.

At Les Étrangers we know how to bring this finest of English traditions to glorious life.

Relax in our sumptuous tea room or outside on our terrace with a fragrant pot of loose-leaf Fortnum and Mason tea, or perhaps a glass of Champagne, and prepare to indulge.

Afternoon teas

€19 per person

€29 with a glass of champagne

Choose a blend from our Fortnum and Mason selection of leaf tea to be served with a selection of finger sandwiches (Cured Salmon and Cream Cheese, Beef and Horseradish Sauce, Egg and mustard Cress, Chicken and Tarragon), Scones served with Clotted Cream and Strawberry Jam, Lemon Drizzle Cake, Walnut and Coffee Cake, Carrot Cake with Icing.



Fortnum and Mason Loose Leaf Tea Blends:

Chelsea Flower Garden Blend

Like walking through a flower meadow on a warm summer's day, Fortnum's Chelsea Garden Blend Tea – inspired by The Chelsea Flower Garden of London – is a beautifully fragrant blend that will stimulate your senses with cornflower, rose and jasmine. A festival of flowers in a cup.

Afternoon Tea

A blend from the higher and lower regions of Sri Lanka delivering a light, refreshing flavour with real body. Of all Fortnum's teas, this makes the best iced tea, staying perfectly clear when chilled, but is equally good served the traditional way with a splash of milk.

Ceylon Orange Pekoe

Orange Pekoe denotes a large-leaved tea, and the dark, even leaves of this tea are indicative of Sri Lanka. Just a touch of delicate high-grown tea is added to the more robust low-grown leaves to create a medium-strength brew; ideal for an afternoon pick-me-up.

Royal Blend

In this classic Royal Blend, notes of Flowery Pekoe from Sri Lanka uplift the maltier Assam to create a very traditional cup of tea. First blended for King Edward in 1902, Fortnum's Royal Blend has been popular ever since for its smooth, honey-like flavour.

Queen Anne

Created in 1907, Fortnum and Mason's bicentenary year, this popular blend commemorates the reigning sovereign in the year that Fortnum & Mason first began. The smooth blend of carefully selected TGFOP Assam and Ceylon FBOP teas produces a strong, smooth tea which is refreshing at any time of day.

Les Étrangers Table d'hôte Menu for Residents

Served daily at 7pm

Traditional and local Specialities at Les Étrangers: €25pp

Our Table d'hôte Dinner is served daily at 7pm in the main room at les Étrangers.

The menu changes daily to incorporate local, seasonal ingredients.

Menus are posted weekly in advance and reservation is mandatory.

This 4 course set dinner menu reflects local specialities and comprises of a starter, a homemade pasta dish, a main and a dessert.

Special requests and dietary requirements can be accommodated, provided that we are notified in advance.

For Mondays, Tuesdays and Sundays the Restaurant is only available with exclusive private hire - 8 people minimum.

Spring Sample Menu



Wednesday

Salade de Tomate de Region et Sanguin

Crouie, Sauce au Noix

Daube de Boeuf,

Tourte de Blette



Thursday

Beignets de Fleur de Courge

Gnocchi sauce Tomate

Blanquette de Veau

Tarte a la Confiture



Friday

Pissaladière

Ravioli Sauce de Viande

Poulet Provençal

Crème Brulée



Saturday

Tomates a la Provençale

Navarin d'Agneau des Montagnes

Tagliatelles Sauce de Viande

Tiramisu

