

ely chq brasserie

lunch menu

	starter	main		main
sashimi of tuna (c) preserved lemon vinaigrette, tomato & watermelon salad with cucumber <i>sepp moser, gruner veltliner 2008</i>	€7.95	€10.95 €8.50	sandwich of the day - with soup or chips <i>please ask you server for a wine recommendation</i>	€9.95
oysters choice of 3, 6 or 12 oysters <i>domaine bernard petit chablis 2008</i>	€8.00	€4.00 €16.00 €8.75	croque madame toasted organic ham and cheese sandwich on brioche, fried egg & mornay sauce, served with french fries <i>domaine talmard, macon- uchizy 2008</i>	€9.95 €7.25
crispy confit of duck with Thai green salad & cucumber frappe <i>domaine juan luc mader gewurztraminer 2008</i>	€7.95	€10.95 €8.00	crispy cod mussels, chorizo, fried egg croutons & saffron mayonnaise <i>chateau monestier la tour bergerac 2007</i>	€12.95 €7.50
organic burren beef carpaccio (c) green bean & red pepper salad, foccacia & pesto dressing <i>Domaine des Baumard, Savennières 2005</i>		€7.95 €9.00	cumin spiced organic beef burger (c) grilled tomato, fire roasted red onion & sweet peppers, harissa mayonnaise & handcut chips <i>domaine clavel, côteaoux du languedoc 2007</i>	€15.95 €7.25
watercress & lolo biondi salad (v) (c) cashel blue, orchard apples, toasted walnuts & walnut vinaigrette & sweet garlic cream <i>ciu ciu oras falerio 2008</i>	€7.95	€9.95 €6.00	sirloin steak (c) chargrilled sirloin steak, béarnaise, watercress salad & hand cut chips <i>altos las hormigas malbec mendoza 2008</i>	€15.95 €9.00
leek & gruyere tart (v) carrot pure & watercress salad <i>domaine des nuges, beaujolais villages 2006</i>	€6.95	€11.95 €7.25	beer battered fish & chips mushy peas, tartar sauce & handcut chips <i>cortegiara, pinot grigio 2008</i>	€15.95 €8.00
zucchini linguini (v) with butternut squash & herbs de provence, parmesan cheese <i>herbis rueda 2007</i>	€7.50	€12.50 € 6.50	savoury Irish chicken pot pie fricasse of vegetables, beurre noisette <i>domaine alary font d'estevenas cairainne 2007</i>	€13.95 €9.00
soup or broth of the day (c) (v) with our homemade Guinness brown bread <i>please ask you server for a wine recommendation</i>	cup €2.95	bowl €5.95	organic banger & mash (c) our very own pure organic pork sausage, mash & onion gravy <i>gran sasso, montepulciano 2008</i>	€15.95 €6.00

All beef and pork is from our organic family farm in the Burren, Co. Clare.
Our 'raggy island' lamb comes from a neighbouring organic farmer.



(c) Adaptable for coeliacs, please ask your server (v) Vegetarian

Our cheeses and seafood are all sourced locally from suppliers who share our hands on approach.

Some dishes may contain traces of nuts.

Service is not included except on parties of 6 or more when a 12.5% gratuity will be added to your bill.

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SIDES

hand-cut chips	€2.95
turnip & carrots	€2.95
seasonal greens	€2.95
nicoise salad	€2.95
scallion mash	€2.95
selection of homemade breads	€1.50

DESSERTS

lemon polenta cake with spicy syrup	€6.85
chocolate marquis (c) with vanilla custard	€7.50
red fruit claffoutis with wiped cream	€6.50
hazelnut & pear roulade (c) with mulled wine syrup	€6.95
trio of homemade ice-cream & sorbets (c)	€6.95
selection of farmhouse cheeses (c) onion jam & crackers	€13.95

Enjoying a dessert? Ask your server to match your choice with one of our sweet wines or ports by the glass

All our desserts, breads & sauces are freshly homemade everyday, all dishes cooked to order.

TEAS & COFFEES

range of teas & coffees available from
please ask your server €2.50

WINES

please see our extensive wine list with over 400 wines and over 60 of these available by the glass, sample as many as often as possible. Ask your server to match your wine with your food.

BEER

We're fully licensed serving a full range of beers both bottled and on tap, including Guinness, Heineken, Carlsberg and Bulmers.

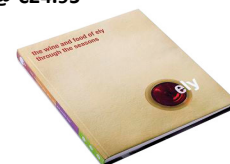
Join us on our waterfront terrace or atrium bar for that after work cold beer. Bar bites available just ask your server.

ely COOK BOOK

the wine and food of ely through the seasons

OUR GOURMAND WORLD COOKBOOK AWARD WINNING COOKBOOK ON SALE HERE @ €24.95

"This is a landmark book in Irish food publishing. It is pure gorgeous. The food is amazing. The wine writing is concise and wears its learning lightly. It is witty, and often downright funny. It is everything that ely represents, on the printed page. It is The Cool."
John McKenna, The Bridgestone Guides 2009



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