

Jean-Georges

AT THE LEINSTER

LUNCH ET MENU

3 course set menu

49

starters

tuna tartare, avocado, spicy radish, ginger marinade (1A,8,10,13)

burrata, cranberry compote, basil (1A,4, 13)

beef carpaccio, lemon oil & mushroom (4)

winter greens, black truffle caesar salad (1A,4,7,8,12,13)

mains

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)

rigatoni with meatballs, smoked pepper-tomato ragu (1A, 4, 7, 13)

pan roast duck breast, honey hibiscus glazed squash (4,9,13)

organic irish salmon with truffle crumb, apple puree & truffle vinaigrette (1A,3B,4,8,9,13))

add on sides

brussel sprouts, smoked bacon & pear (13) 7

market carrots, roasted garlic paprika (4) 7

mashed potato (4) 6

french fries with herbs 6

dessert

warm chocolate cake, vanilla ice cream (1A,4,7,10)

citrus pavlova, blood orange sorbet (4, 7)

hibiscus poached pear, gianduja ice cream, caramelised puff pastry (1A,3A,3B,4,7)

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN

EXECUTIVE CHEF: BEN DINEEN

WE ONLY SOURCE THE BEST IRISH BEEF

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin