

Jean-Georges

AT THE LEINSTER

CHRISTMAS SET MENU

3 course set menu

optional add on

egg toast, caviar, herbs (1A,4,7,8)

starters

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

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

seared foie gras, winter truffle, endive, pear vinaigrette (1A,3B,4,7,13)

spice crusted Castletown Bere scallops, celeriac, wasabi (1A,4,6,9,10,13)

mains

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)

fillet of beef, roasted brussels sprouts, miso mustard (4,10,12)

€8 supplement

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

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

80

sides

brussel sprouts, smoked bacon & pear (13)

48

market carrots, roasted garlic paprika (4)

mashed potato (4)

french fries with herbs

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)

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