

## caviar & crudos

egg toast, caviar, herbs (1A,4,7,8)	48
tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)	19
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)	16
heirloom beet carpaccio, avocado purée, flavours of tartare (10, 12)	16

## appetisers

broccoli and kale salad, 6-minute egg, parmesan, mustard vinaigrette, herbs (1A,4,7)	16
chicken & coconut milk soup, shiitake mushrooms, coriander (1A, 4, 5D)	16
burrata, pomegranate, hibiscus, rocket, grilled sourdough (1A, 4)	17
spice crusted castletown bere scallops, celeriac, wasabi (1A,4,6,9,10,13)	22

## pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	22
rigatoni with meatballs, smoked pepper-tomato ragu (1A,4,7,13)	27
lumache, atlantic shrimp, spicy tomato sauce (1A,5D,7,13)	29

## land & sea

pan roasted skeaghanore duck breast, hibiscus honey glazed pumpkin turnips & wild rice (4,9,13)	34
fillet of irish beef, truffle potato, caramelised onion jus (4,10,12)	48
stone bass, lemon turmeric emulsion, slow roasted carrots and tarragon (4,8)	39
market fish of the day	MP

## sides

tender broccoli, pistachio, chilli & mint (3F)	7
mashed potato (4)	7
french fries with herbs	6
market carrots, roasted garlic paprika (4)	7

## desserts

	12
citrus pavlova, blood orange sorbet (4,7)	
hibiscus poached pear, gianduja ice cream, caramelised puff pastry (1A, 3A,3B,4,7)	
apple confit, green apple jus, whipped creme fraiche (1A,3A,4,7)	
warm chocolate cake, vanilla ice cream (1A,4,7,10)	
ice cream and sorbet (4, 7)	3 per scoop

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN  
EXECUTIVE CHEF: BEN DINEEN

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

## dessert cocktails

### irish coffee

jameson whiskey, coffee, cream (4)

8

### peach

rinquinquin a la pêche apéritif, lillet blanc apéritif, ruby peach sorbet (13)

16

### passion fruit 0%

ceder's rose non-alcoholic spirit, pierre zéro sparkling chardonnay  
vanilla cordial, passion fruit sorbet (13)

10

## dessert wines

70 ml    bottle

### sauternes

château gravas, bordeaux, 2019  
semillon (13)

12

64

château d'yquem, 1er cru classé supérieur, bordeaux, 2007  
semillon, sauvignon blanc (13)

80

820

### tokaji

disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 2013  
furmint, zéta, hárslevelu (13)

22

155

### jerez

valdespino, el candado, spain  
pedro ximénez, v, vg, (13)

9

88

### port wines

taylor's fine ruby port, nv  
touriga nacional, t. francesa, tinta roriz, tinta barroca and tintacão (13)

7

70

taylor's lbv, douro, 2019  
tinta roriz, tinta barroca, touriga nacional, touriga franca (13)

8

79

taylor's 20 year old tawny port, douro  
tinta roriz, tinta barroca, tinta cão, touriga nacional, touriga franca  
(13)

15

taylor's golden age 50 year old tawny port, douro  
touriga nacional (13)

45

495

### madeira wine

justino's madeira 5-year-old, portugal  
malvasia (13)

10

97

## tasting menu

149 per person

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

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

stone bass with carrots, lemon-leek emulsion (4,8)

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

fillet of irish beef, truffle potato, caramelised onion jus (4,10,12)

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

## wine pairing with each course

75 per person

chateau la coste, la bulle, sparkling rosé, provence, france, nv

dreissigacker, vintages, rheinhessen, germany, nv

babington brook, south east, australia, 2023

zorah, karasi, vayots dzor, armenia, 2020

colonia de las liebres, altos las hormigas, mendoza, argentina, 2023

disznóko, tokaji aszú, 5 puttonyos, tokaj, hungary, 2013