

Jean-Georges

AT THE LEINSTER

DINNER MENU

JEAN-GEORGES VONGERICHTEN

Though Jean-Georges Vongerichten is one of the world's most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges is responsible for the operation and success of 60 restaurants worldwide.

Born and raised on the outskirts of Strasbourg in Alsace, France, Jean-Georges' earliest family memories are of food. He began his training in a work-study program at Auberge de l'Ill as an apprentice to Chef Paul Haeberlin, then went on to work under Paul Bocuse and Master Chef Louis Outhier at L'Oasis in southern France. With this impressive three-star Michelin background, Jean-Georges traveled to Asia and continued his training at the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore and the Mandarin Hotel in Hong Kong.

It was during this time spent working and traveling throughout Asia that Jean-Georges developed his love for the exotic and aromatic flavors of the East. His signature cuisine abandons the traditional use of meat stocks and creams and instead features the intense flavors and textures from vegetable juices, fruit essences, light broths, and herbal vinaigrettes. Jean-Georges' culinary vision has redefined industry standards and revolutionized the way we eat.

Jean-Georges is involved in every aspect of his restaurants – concept, menu, architectural design, staff selection and trainings – in an ongoing effort to create restaurants that are both timely and enduring. Inspired by his travels, Jean-Georges is constantly developing fresh concepts and evolving as a chef and restaurateur, both adapting to and impacting the global culinary landscape.

Jean-Georges has made culinary history and developed a reputation as remarkable as his food by tapping his deep understanding of the restaurant world and pairing it with his forward-thinking vision. Yet, after years of success, Jean-Georges' favorite retreat is still the kitchen, and his favorite meals dished from a street cart in Thailand.

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

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

desserts

12

wexford strawberry sundae, lime leaf meringue, honey brioche croutons (1A,4,7)

peanut, banana & caramel tart, valrhona chocolate gelato (1A,2,4,7,13)

cafe con tres leches, cocoa meringue, irish coffee ice cream (1A,1E,4,7,10,13)

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

sour cherry pie, pistachio ice cream (1a,3F,4,7)

ice cream and sorbet (4, 7)

3 per scoop

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, nutmeg (4)

8

hazelnut old fashioned

redbreast 12 years old single pot still whiskey, havana club añejo 7 anos rum, cynar, hazelnut (3B, 4, 10)

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

canada

inniskillin 'gold' vidal icewine, 2023 vidal

26

140

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

129 per person

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

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

white asparagus, guanciale, espuma (4,7,12,13)

wild turbot crusted with nuts and seeds, sweet and sour jus (3a,3b,4,8,10,11,13)

prosciutto wrapped pork fillet, apricot & savoy cabbage (4)

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

wine pairing

75 per person

mainson antech, cremant de linoux, sparkling rosé, languedoc, france, nv

dreissigacker, vintages, riesling, rheinhessen, germany, nv

chateau de tracy, pouilly-fumé, sauvignon blanc, france, 2023

boutinot, uva non grata, gamay, france, 2021

disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 2014

caviar & crudos

- egg toast, caviar, herbs (1A,4,7,8)
- tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)
- organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)

appetisers

- shaved artichoke and parmesan salad, pine nuts & mint (2,4,12,13)
- white asparagus, guanciale, espuma (4,7,12,13)
- burrata, strawberry, black pepper, rocket, grilled focaccia (1A,4)
- lambay island crab spring rolls, tamarind sauce (1A,5A)
- wild prawn leche de tigre spicy coconut milk, tapioca & strawberries (5D,9)
- octopus, rock hall irish squid, kohlrabi, cashew romesco (3A,3C,6,13)
- sweet pea soup, parmesan cheese, foam (1A,4)

land & sea

- wild turbot crusted with nuts and seeds, sweet and sour jus (3a,3b,4,8,10,11,13) 41
- organic irish salmon, lemon-chili emulsion, fennel (1A,3G,8,12,13) 37
- grilled manor farms chicken supreme, piperade, rooster potato (13) 35
- prosciutto wrapped pork fillet, apricot & savoy cabbage (4) 35
- seared fillet of irish beef, asparagus, jalapeno, wholegrain mustard butter (4,12) 48

pasta

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

simply cooked

- the finest quality meats & fish, cooked to perfection served with shishito peppers & black pepper condiment 17
- wild turbot 220g 17
- prosciutto wrapped pork fillet 200g 19
- irish fillet steak 227g 16
- manor farm chicken supreme 230g (7) 22
- organic irish salmon 190g 16
- 37
- 32
- 44
- 32
- 30

sides

- assorted spring peas, shallot, smoked butter (4) 7
- glazed mushroom and sage (4,13) 7
- grilled asparagus, lemon 12
- mashed potato (4) 7
- french fries with herbs 7