

provenance

beef - john stone craft butchers

fish - glenmar seafood & nicks fish

crab - lambay island

organic salmon - clare island

fruit & veg - iona farms, mccormack family farms,

balllymaknny potatoes & keelings

fine foods - la rousse foods

duck - skeaghanore, west cork

eggs - foxbrook free range farm

cheese - st tolas, co. clare / hegartys, co. cork /

ballylisk, co. armagh

italian products - italicatessen, co wicklow

caviar - kaviari, paris

Jean-Georges

AT THE LEINSTER

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

LUNCH

appetisers

spring pea guacamole, warm crunchy tortillas (1A)	
oak smoked irish salmon, hash brown, caviar (4,8)	
tuna tartare, avocado, spicy radish, ginger marinade (8, 10, 13)	
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (7,8,10,12,13)	
wild prawn leche de tigre spicy coconut milk, tapioca & strawberries (5D)	
white asparagus, guanciale, espuma (4,7,13)	
everything crusted calamari, avocado salsa (1A,6)	
burrata, wexford strawberry, black pepper, rocket, sourdough bread (1A, 4)	
lambay island crab spring rolls, tamarind sauce (1A,5A)	
sweet pea soup, parmesan cheese, foam (1A,4)	

salads

broccoli & kale salad, 6-minute egg, parmesan cheese, mustard vinaigrette (1A,4,7)	16
shaved artichoke and parmesan salad, pine nuts & mint (4,12,13)	17
spicy thai slaw, asian pear, crispy shallots & mint (	15
add chicken breast, wild atlantic shrimp (5D), organic irish salmon (8)	7/9/8

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	21
paccheri with meatballs, smoked pepper-tomato ragu (1A,4,7,13)	21
lumache, atlantic shrimp, spicy tomato sauce (1A,5D,7,13)	21

land & sea

9	wild turbot crusted with nuts & seeds, sweet and sour jus (3a,3b,4,8,10,11,13)	28
25	grilled corn fed chicken supreme, piperade, rooster potato (13)	25
19	shrimp burger, sriracha mayo, cucumber, shiso & fries (1A,5D,7,12,13)	25
16	organic irish salmon, lemon-chili emulsion, fennel (1A,3G,8,12,13)	26
16	grilled john stone striploin steak, asparagus, jalapeno & wholegrain mustard (7,13)	39

simply cooked

17	the finest fish and meats, simply cooked, served with black pepper condiment and fried shishito peppers	
19	shrimp (5D)	22
16	turbot (8)	25
	john stone 9oz striploin steak	37
	manor irish chicken supreme	23
	organic irish salmon (8)	23

sides

15	assorted peas, shallot, smoked pancetta (4)	7
	glazed mushroom and sage (4,13)	7
	grilled asparagus, lemon	12
	french fries with herbs	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