

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,

ballymakenny 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 wicklown

caviar - kaviari, paris

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, sorbet, ice cream, caramelised 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 wines

70 ml bottle

tokaji

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

22 155

canada

inniskillin 'gold' vidal icewine, 2023
vidal

26 140

jerez

valdespino, el candado, spain
pedro ximénez, v, vg

9 88

port wines

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

7 70

taylor's lbv, douro, 2019

tinta roriz, tinta barroca, touriga nacional, touriga franca

8 79

taylor's 20 year old tawny port, douro

tinta roriz, tinta barroca, tinta cão, touriga nacional, touriga franca

15

taylor's golden age 50 year old tawny port, douro

touriga nacional

45 495

madeira wine

justino's madeira 5-year-old, portugal
malvasia

10 97

sauternes

château gravas, bordeaux, 2019
semillon

12 64

château d'yquem, 1er cru classé supérieur, bordeaux, 2007

semillon, sauvignon blanc

80 820

tasting menu

129 per person

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

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

pan roast organic clare island salmon, corn, spring onion, lime-corn broth (4,8)

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

john stone fillet, parmesan roulade, chilli emulsion (4,7,13)

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

wine and drink pairing

75 per person

maison 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

ocrement-dit, cahors, cotinac, malbec, france - 2021

manhattan rouge, lot40 rye, cocchi extra dry, cocchi rosso, chambord

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

appetisers

- tomato soup, summer flavours & virgin olive oil (1A, 9, 13) 14
- shaved artichoke and parmesan salad, pine nuts & mint (2,4,12,13) 17
- burrata, strawberry, black pepper, rocket, grilled focaccia (1A,4) 17
- lambay island crab spring rolls, tamarind sauce (1A,5A) 19
- wild prawn leche de tigre spicy coconut milk, tapioca & strawberries (5D,9) 16
- octopus, rock hall irish squid, kohlrabi, cashew romesco (3A,3C,6,13) 22
- heirloom tomato salad, shallot, pistachio, red wine vinaigrette (13) 15

land & sea

- pan roast cod, atlantic clam & tomato stew, guanciale (6, 8, 9) 34
- pan roast organic clare island salmon, corn, spring onion, lime-corn broth (4,8) 32
- prosciutto wrapped pork fillet, apricot & savoy cabbage (4) 35
- john stone fillet, parmesan roulade, chilli emulsion (4,7,13) 48
- parmesan crusted irish chicken supreme, summer squash, basil & lemon butter (1A, 4, 9) 35

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 cod 180g 17 30
- prosciutto wrapped pork fillet 200g 19 32
- irish fillet steak 227g 16 44
- corn fed chicken supreme 230g (7) 22 32
- organic irish salmon 190g 15 30

sides

- glazed mushroom and sage (4,13) 7
- french fries with herbs (1A) 7
- sautéed corn, chilli & lime (4) 7
- roast summer squash, crushed herbs, sea salt & lime 7
- mashed potato (4) 7