

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 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

smokey aubergine dip, tomato chutney & pita (1A, 4, 11)	11
tomato soup, summer flavours & virgin olive oil (1A, 9, 13)	14
tuna tartare, avocado, spicy radish, ginger marinade (8, 10, 13)	19
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (7,8,10,12,13)	16
wild prawn leche de tigre spicy coconut milk, tapioca & strawberries (5D)	16
everything crusted calamari, avocado salsa (1A,6)	17
burrata, wexford strawberry, black pepper, rocket, sourdough bread (1A, 4)	17
lambay island crab spring rolls, tamarind sauce (1A,5A)	21
heirloom tomato salad, shallot, pistachio, red wine vinaigrette (13)	15

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, kohlrabi, crispy shallots & mint (9)	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

blackened cod burger, yuzu pickles, tomato aioli, iceberg & crispy onions, fries (1A, 4, 7, 8, 12, 13)	22
parmesan crusted irish corn fed chicken supreme, summer squash, basil & lemon butter (1A, 4, 9)	25
pan roast organic clare island salmon, corn, spring onion, lime-corn broth (4,8)	27
grilled john stone striploin steak, parmesan roulade, chilli emulsion (4,7,13)	39

simply cooked

the finest fish and meats, simply cooked, served with black pepper condiment and fried shishito peppers

shrimp (5D)	
cod (8)	22
john stone 9oz striploin steak	24
corn fed chicken supreme	37
organic irish salmon (8)	23
	23

sides

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