

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

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

caramelised fig, pecan blondie, yoghurt sorbet, raspberry jus (1A,3D,4,7)

spiced pumpkin crème brûlée, pomegranate sorbet (1A,4,7)

pink lady confit, whipped creme fraiche, green apple jus (1A,1E,4,7,10,13)

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

pear & almond frangipane tart, blackberry sorbet (1A,3F,4,7)

ice creams and sorbets (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 tintação

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

15 495

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

139 per person

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

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

pan -fried stonebass, chanterelles, lemon & parsley (4,8,13)

prosciutto wrapped pork fillet, savoy cabbage, apple & horseradish (4,12)

john stone fillet of beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)

spiced pumpkin crème brûlée, pomegranate sorbet (1A,4,7)

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
balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)	21
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)	17

appetisers

tomato soup, creme fraiche ,sourdough, basil & hegartys cheddar toast (1A,4,9)	16
shaved fennel, mushroom and parmesan salad, lemon vinaigrette (4,12,13)	17
tamburro burrata, figs, aged balsamic, tarragon, grilled baguette (1A,4,12)	17
east coast crab spring rolls, tamarind dip (1A,5A,7,12,13)	21
dublin bay prawns, crispy guanciale, pear mustard puree, greens (4,5D,12)	21
octopus, rock hall irish squid, kohlrabi, cashew romesco (3A,3C,6,13)	21

land & sea

pan roasted stonebass, chanterelle mushroom, lemon & parsley (4,8,13)	35
organic clare island salmon, citrus-tahini emulsion, cauliflower (1A,4,7,8,11,12,13)	35
prosciutto wrapped pork fillet, savoy cabbage, apple & horseradish (4,12)	36
john stone fillet of beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)	48
roast corn-fed chicken supreme, olive oil pomme fondant, herbs (4,9)	33

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	25
paccheri with meatballs, smoked pepper-tomato ragu (1A,4,7,13)	27
conchiglioni, 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 (10)	
stonebass 180g (8)	32
organic irish salmon 180g (4)	32
corn-fed chicken supreme (4)	30
pork fillet 200g (4)	33
john stone fillet steak 227g (4)	46

sides

glazed mushroom and sage (4,13)	7
french fries with herbs (1A)	7
tender broccoli, pistachio, mint (3F)	7
mashed potato (4)	7
roast carrots with paprika oil, tarragon	7