

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

citrus pavlova, blood orange sorbet, elderflower (4,7) 11

sticky toffee pudding, butterscotch sauce, vanilla gelato (1A,4,7) 11

dark chocolate & passionfruit tart, passionfruit sorbet (1A,4,7) 13

warm chocolate cake, vanilla ice cream (1A,4,7,10) 13

lemon tart, champagne sorbet, meringue (1A,3A,4,7,13) 11

ice creams and sorbets (1A,4, 7) 9

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
ireland killahora rare apple ice wine, cork, 2021, 375ml apple	13	
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)

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

pan roasted wild halibut, wild mushrooms, spiced broth, lime, sesame (4,8,13)

charred skeaghanore duck breast, hibiscus date jam, cabbage, almond infusion (4,9,13)

wicklow venison, spicy burn hay, poached pear, red wine jus (4,9,12)

dark chocolate & passionfruit tart, passionfruit sorbet (1A,4,7)

wine pairing options

75 per person

maison antech, cremant de linoux, sparkling rosé, languedoc, france - nv

bodega colomé, torrentes, estate series, salta argentina - 2024

gašper, rebula selection, ribolla gialla, goriška brdaslovenia -2020

vina montes outer limits old roots cinsault, chile - 2023

bedoba, saperavi, kakheti, georgia - 2022

killahora rare apple ice wine, cork, ireland - 2024

taittinger brut prestige rose, reims, france - nv

dressigacker, vintage, riesling, rheinshessen, germany - nv

gaja rossj-bass, langhe doc, peidmont, italy - 2023

otronia 45 rugientes, pinot noir, patagonia, argentina - 2021

chateau talbot, 4eme cru classe, saint julien, france - 2021

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

150 per person

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

butternut squash soup with parmesan & croutons (1A,4,9)	16
broccoli & kale salad, 6 minute egg, croutons, aged parmesan, wholegrain mustard vinaigrette (4,7,12,13)	17
tamburo burrata, pomegranate, hibiscus, grilled baguette (1A,4,12)	18
east coast crab spring rolls, tamarind dip, asian pear (1A,5A,7,12,13)	22
castletown bere scallops, apple-celeriac velvet, wasabi caviar (4,5D,12)	23
octopus a la plancha, kohlrabi, cashew romesco, squid ink craker (3A,3C,6,13)	22

land & sea

pan roasted wild halibut, wild mushrooms, spiced broth, lime, sesame (4,8,13)	44
porcini crumble organic clare island salmon, warm leek, lemon vinaigrette (1A,4,7,8,11,12,13)	38
wicklow venison, spicy burn hay, poached pear, red wine jus (4,9,12)	47
irish fillet of beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)	50
charred skeaghanore duck breast, hibiscus date jam, cabbage, almond infusion (4,9,13)	44

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	27
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 (1A,10)	
halibut (8)	39
organic irish salmon (8)	35
pan-roasted skeaghanore duck	40
wicklow venison fillet	44
irish fillet of beef	46

sides

glazed mushroom and sage (4,13)	7
french fries with herbs (1A)	7
broccoli rabe, lemon and chili (4)	7
mashed potato (4)	7
roast carrots with paprika oil, tarragon (4)	7