

provenance

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

all of our beef is 100% irish

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN

EXECUTIVE CHEF: BEN DINEEN

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES
OF 6 OR MORE

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

Jean-Georges

AT THE LEINSTER

LUNCH

appetisers

butternut squash soup with parmesan & croutons (1A,4,9)	16
balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)	19
tamburo burrata, pomegranate, hibiscus, grilled baguette (1A,4,12)	17
east coast crab spring rolls, tamarind dip, asian pear (1A,5A,7,12,13)	21

salads

broccoli & kale salad, 6 minute egg, croutons, aged parmesan, wholegrain mustard vinaigrette (4,7,12,13)	16
spicy thai slaw, kohlrabi, crispy shallots & mint (9)	18
add chicken breast, organic irish salmon (8), wild atlantic shrimp (5D)	9/10/11

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	23
paccheri with meatballs, tomato ragu (1A,4,7,13)	24
conchiglioni, atlantic shrimp, spicy tomato sauce (1A,5D,7,13)	25

land & sea

beer battered cod burger, yuzu pickles, sauce tartare, iceberg, fries (1A, 4, 8)	24
roast corn-fed chicken supreme, olive oil, lemon potatoes, herbs (1A,4,9)	25
porcini crusted organic clare island salmon, warm leek vinaigrette (1A,4,7,8,11,12,13)	27
grilled irish striploin steak, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)	39

simply cooked

the finest fish and meats, simply cooked served with fried shishito peppers and black pepper condiment (1A,10)	16
cod (8)	22
irish goz striploin steak	37
corn fed chicken supreme	23
organic irish salmon (8)	23

sides

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