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

Jean-Georges

AT THE LEINSTER

DINNER MENU

tasting menu

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

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

steamed wild seabass, girolles, lemon butter, parsley (4,8,13)

roast guinea fowl with three peppercorns, aromatic chicken jus (4,9,13)

irish fillet of beef, gorgonzola, spiced pear condiment(1A,3D,4,9,12,13)

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

129 per person

discovery menu

organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (7,8,10,13)

roaring water bay mussels, lemongrass wine, kombu oil, crispy baguette (1A,6,13)

organic clare island salmon, butternut squash-lime infusion, caramelized squash, chilli crisp (7,8,10)

roast guinea fowl with three peppercorns, aromatic jus (4,9,13)

24-hr cider braised andarl farm pork belly, wild mushroom & sage (4,13)

pecan blondie, caramelised fig, white chocolate gelato & raspberry jus (3D,4,7,10)

89 per person

desserts

pecan blondie, caramelised fig, white chocolate gelato & raspberry jus (3D,4,7,10)	12
apple almond sponge, caramel, granny smith compote & sorbet (1A,3A,4,7,10)	12
pumpkin crème brûlée, blueberry, winter spices (4,7)	12
warm chocolate cake, vanilla ice cream (4,7,10)	12
peanut, banana & caramel tart, peanut butter gelato (1A,2,4,7,10,13)	12
selection of 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, 375ml, 2024 apple	13	
tokaji		
disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 500ml, 2014 furmint, zéta, hárslevelu	22	155
canada		
inniskillin 'gold' vidal icewine, 375ml, 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 suduiraut, castelnau, bordeaux, 2020 semillon	11	60
château d'yquem, 1er cru classé supérieur, bordeaux, 2007 semillon, sauvignon blanc	80	820

pairing options for tasting menu

wine pairing

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

dobogó tokaji, hungary - 2021

clio the white muse, muses valley, greece - 2024

spice route, pinotage, swartland, south africa - 2024

herdade do esporão reserva tinto, doc alentejo, portugal - 2023

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

75 per person

grand wine pairing

piper-heidsieck, brut rosé sauvage, reims, france - nv

gabriëlskloof, `elodie`, swartland, south africa - 2024

david moret, mersault `sous la velle`, burgundy, france - 2024

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

montes, `purple angel` colchagua, chile - 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 (7,8,10,13) 17

appetisers

butternut squash soup, parmesan espuma (1A,4) 16

mixed endive, pear, blackberry, st tolas goat cheese, sherry vinegar (3F,4,12,13) 17

murgella buratta, pomegranate, hibiscus, ancho chilli & savoury granola (4,11,13) 18

roaring water bay mussels, lemongrass wine, kombu oil, crispy baguette (1A,6,13) 18

spiced chicken samosa, coriander yoghurt dip (1A,4) 17

broccoli & kale salad, 6 minute egg, croutons, aged parmesan, wholegrain mustard vinaigrette (4,7,12,13) 17

land & sea

steamed wild seabass, girolles, lemon butter, parsley (4,8,13) 44

organic clare island salmon, butternut squash-lime infusion, caramelized squash, chilli crisp (7,8,10) 38

roast guinea fowl with three peppercorns, lemon confit mashed potatoes, aromatic jus (4,9,13) 41

andarl farm pork tomahawk, crispy prosciutto, glazed wild mushrooms (4,13) 47

irish fillet of beef, gorgonzola, spiced pear condiment (4,9,12,13) 49

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13) 27

paccheri, beef and pork meatballs, smoked pepper-tomato ragu (1A,4,7,13) 27

fresh tagliatelle with crab, prawns & mussels with cherry peppers and mint (1A,4,5A,5D,6,7,13) 29

simply cooked

the finest quality meats & fish, cooked to perfection served with shishito peppers & black pepper condiment (1A,4,10)

wild seabass (8) 37

organic irish salmon (8) 35

roast guinea fowl 39

andarl farm pork tomahawk 44

irish fillet of beef 46

sides

sauteed autumn mushrooms, white wine glaze (4,13) 7

french fries with herbs 7

tenderstem broccoli, chilli, mint & pistachio (3F) 7

mashed potato with black pepper (4) 7

carrots & paprika 7