provenance

fish - glenmar seafood & nicks fish
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
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, parmesan espuma (1A,4) 16

balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13) 19

murgella buratta, pomegranate, hibiscus, ancho chilli & savoury granola (4,11,13) 17

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

salads

mixed endive, pear, blackberry, st tolas goat cheese, sherry vinegar (3F,4,12,13) 16

spicy thai slaw, kohlrabi, crispy shallots & mint (4,8,13) 18

broccoli & kale salad, 6 minute egg, croutons, aged parmesan, wholegrain mustard vinaigrette (4,7,12,13) 16

add chicken breast, organic irish salmon (8), wild atlantic shrimp (5D) 9/10/11

land and sea

beer battered hake burger, chipotle aioli, coleslaw & fries (1A,4,7,8,11,12,13) 24

roast corn-fed chicken with three peppercorns, lemon confit mashed potatoes, chicken jus (4,9,13) 25

organic clare island salmon, butternut squash-lime infusion, caramelized squash, chilli crisp (7,8,10) 27

24-hr cider braised andarl farm pork belly, wild mushroom & sage (1A,4,8,13) 27

10oz irish striploin steak, gorgonzola, spiced pear condiment (1A,4,9,12,13) 39

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13) 23

paccheri, beef and pork meatballs, smoked pepper-tomato ragu (1A,4,7,13) 24

fresh tagliatelle with crab, prawns & mussels with cherry peppers and mint (1A,4,5A,5D,6,7,13) 25

simply cooked

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

hake (8) 22

irish 10oz striploin steak 37

half corn fed chicken 23

organic irish salmon (8) 23

sides

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

french fries with herbs 7

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

carrots & paprika 7