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

CHRISTMAS SET LUNCH

3 course set menu €60

starters

butternut squash soup with parmesan & croutons (1A,4,9)

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

burrata, cranberry compote, olive oil, baguette (1A,4,13)

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

mains

roast corn-fed chicken supreme, olive oil, lemon potatoes, herbs (4,9,13)

porcini crusted organic clare island salmon, warm leek vinaigrette (1A,4,7,8,11,12,13)

grilled irish striploin steak, roast carrots, ginger miso mustard sauce (3F,4,7,12,13)
(€5 supplement)

paccheri with meatballs, smoked pepper-tomato ragu (1A, 4, 7,13)

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

sides

glazed mushroom and sage (4,13)

french fries with herbs

brussels sprouts,, smoked bacon, pear & chervil (4)

dessert

citrus pavlova, orange & bergamot sorbet, lime(4,7,13)

christmas pudding, brandy custard gelato, cranberry jus (1A,1E,3A,4,7,13)

dark chocolate & passionfruit tart, passionfruit sorbet (1A,4,7,10)

pear frangipane tart, clotted cream gelato (1A,3F,4,7)