Restaurant Patrick Guilbaud, Menu

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Appetisers

Croquettes of Suckling Pig, Fried Quail Egg, Foie Gras, Pancetta, Red Pepper Mostardo

Ravioli of Blue Lobster, Lobster Coconut Cream, Toasted Almond, Split Curry Dressing

Pan Roast Duck Foie Gras Iced Red Miso, Cocoa and Peanut Croquant

Red King Crab and Cucumber Maki Lemon Croquant, Bombay Sapphire and Mint, Vanilla Oil

Pavé of Wild Salmon “Mi Cuit” Passion Fruit Beurre Blanc, Edamame Marinated Kohlrabi, Nepal Pepper

Grilled Castletownbere Scallops Treacle, Caramlised Milk, Fennel Butter

Half Dozen Carlingford Oysters Shallots, Ginger, Oriental Style Dressing, Coriander and Lime Salad

Vegetarian

Delicate Tart of Sweet Onion Mesclun Leaves, Truffle Vinaigrette

Sweet Pea Triangoletti Basil, Riesling and Lemon Verbena

Lightly Jellied Datterino Tomato Consommé Lemon Olive Oil and Buttermilk Sorbet, Garden Herbs and Flowers
Fish

Poached Annagassan Blue Lobster  
Tonka and Lobster Jus  
(supplement €20)

North Atlantic Wild Halibut  
Red Curry, Etuvee of Sweet Peas and Radishes

John Dory cooked “A la Plancha”  
Smoked Tomato, Monk’s Beard, Sweetcorn,  
Tomato Dashi Butter

Meat

Butter Roast Touraine Squab Pigeon  
Smoked Garlic, Parsley, Sunflower Seed Praline

Roast Milkfed Veal Cutlet  
Caramelised Sweetbread, Bergamot and Young Spinach  
(2 persons)

Mellow Spiced Wicklow Lamb  
Avocado Mousseline, Piquillos Pepper, Olive Crumble,  
Pearle Jus

Lacquered Challans Duck  
Orange, Hibiscus, Rhubarb,  
Salad of Caramelised Leg, Aigre Doux Dressing  
(Served in 2 courses)

Roast Young Farm Rabbit “Farci”  
Lemon and Licorice, Spring Vegetables,  
Shoestring Potato

Fillet of Irish Beef and Roast Foie Gras  
Madeira and Truffle Jus
Desserts

“Assiette of Valrhona”
Araguni, Guanaja, Jivara Chocolates,
Tonka, Espresso, Café Liqueur

Grand Marnier Soufflé

Warm Criollo Chocolate Biscuit,
Milk Chocolate, Hazelnut Centre, Stout Ice Cream

Pineapple marinated in Aged Cuban Rum,
Pineapple Parfait, Crispy Yoghurt,
Coconut Lime Sorbet

Raspberry and Rose Pannacotta

Gariguette Strawberry Vacherin
Sheep’s milk Yoghurt Sorbet

Contemporary Dark Chocolate Tart,
Bourbon Vanilla Ice Cream

Cheese

Selection of French and Irish Farmhouse Cheese €25
Selection of Wines to Complement the Cheese €15

A La Carte

Appetiser + Fish or Meat €90
Appetiser + Fish or Meat + Dessert €105
Appetiser + Fish + Meat + Dessert €130

4 Course Degustation Menu €90
8 Course Tasting Menu €165

Wine pairing to complement our Degustation Menus Available,
Please speak with our Sommelier

VAT included