L'Ecrivain Restaurant : Tasting Menu

L'Ecrivain Restaurant

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Tasting Menu
€75 per person

Lobster Raviolo
Broth, Broad Beans, Sea Aster (G, E, C, MK)
Chablis
Domaine William Fevre 2013 100ml

Foie Gras
Seared, Cured Torchon, Pickled Cherry, Cherry Gel, Brioche (MK, E, G, N)
Monte da Peceguina
Alentejano, Malhadinha Nova, Portugal 2013 50ml

Cod
Broccoli, Almonds, Onion, Mussels, Bacon & Mussel Vinaigrette (F, M, MK, CY)
Godello
Luna Beberide, Bierzo 2013 100ml

Fermanagh Lamb Rump
Artichoke, Wild Garlic, Jus, Gnocchi, Anchovy Cream (F, MK, C, E, G, CY)
L’Amourier
Luc Lapeyre, Minervois 2012 100ml

Raspberry Preparations
Riesling Auslese
Schloss Gobelsberg, Austria 2011 50ml

Chocolate Moelleux
Peanut Mousse, Salted Caramel Ice Cream (E, MK, P, G, N)
Quinta Da Romaneira
LBV 2009 50ml

Tea / Coffee & Petits Fours

€130 Including Matching Wines
Wines Selected By Our Sommelier, Martina Delaney

Tasting Menu available by table only
Please note A 12.5% Discretionary Gratuity will be added to your bill

Allergens:
Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK,
Celery=CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L