

2015

L'Ecrivain Restaurant : Tasting Menu

L'Ecrivain Restaurant

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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