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: