

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