

2015

## L'Ecrivain Restaurant : Lunch Menu

L'Ecrivain Restaurant

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## Lunch Menu

### Starters

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#### **Parmesan Risotto**

Hazelnuts, Truffle Foam (MK)

10.00

#### **Fivemiletown Goats Cheese**

Charred Tender Stem Broccoli, Pork Skin, Hazelnuts, Pork Vinaigrette (MK, E)

12.00

#### **Foie Gras**

Seared, Cured Torchon, Pickled Cherry, Cherry Gel, Brioche (MK, E, G, N)

18.00

#### **Lobster Broth**

Tail, Claw Tortellini, Espuma, Sea Aster, Broad Beans (C, G, E, MK, CY)

22.00

### Main Courses

#### **Roast Cod**

Parmesan Gnocchi, Samphire, Mussels & Mussel Foam (F, G, M, E, MK)

20.00

#### **Guinea Fowl**

Salt Baked Turnip, Alsace Bacon, Lardo, Potato (G, MK, CY)

22.00

#### **Fermanagh Lamb Rump**

Artichoke, Wild Garlic Purée, Jus, Anchovy (F, MK, C, E, CY)

23.75

#### **Braised Beef**

Potato Mousse, Charred Onion, Mushroom, Pancetta (MK, CY)

22.50

#### **Side Orders**

Pomme Purée (MK) (Served complimentary per table)

Pommes Frites

Baby Carrots & Tarragon Butter (MK)

4.50

#### **Chef Patron – Derry Clarke Head Chef – Tom Doyle**

Please note A 12.5% Discretionary Gratuity will be added to your bill

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PLEASE RESPECT OUR HOUSE POLICY THAT THE USE OF MOBILE PHONES BE RESTRICTED TO RECEPTION AREA ONLY

#### 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

## Desserts

€8.75

### Basil Parfait

Marinated Red Fruits, Milk Sorbet, White Chocolate Foam (MK, E, G)

### Gargiguette Strawberry

Pistachio, Sorbet, Dark Chocolate (MK, G, E, N)

### Chocolate Moelleux

Peanut Mousse, Salted Caramel Ice Cream (E, MK, P, G)

### Grilled Peaches

Buttermilk, Caramelised Almonds (MK, N)

### Coffee (Including Petits Fours)

€4.50

### Leaf Teas (Including Petits Fours)

€5.00

## SOMMELIERE'S SELECTED DESSERT WINES & PORTS

### Riesling Spatlese

Veldenzer Elisenberg, Weingut Max Ferd Richter 2009 €10

### I Capitelli

Anselmi, Passito, Italy 2008 €14

### Grandjo

Late Harvest Semillon, Douro Valley, Portugal 2008 €15

### Recioto

Zenato, Veneto, Italy 2009 €16

### Sauternes

Château De Maille 2009 €19

### Schloss Gobelsburg

Grüner Veltliner, Eiswein, Austria 2011 €22

Mouchao Vinho Licoroso 2009 €10

Quinta Da Romaneira, Lbv 2007 €7.50

Quinta Do Vale Meão, Vintage 2011 €10

Niepoort, 10yr Tawny €10

Niepoort, Vintage 1987 €20

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