

2015

L'Ecrivain Restaurant : Lunch Menu

L'Ecrivain Restaurant

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Recommended Citation

L'Ecrivain Restaurant, "L'Ecrivain Restaurant : Lunch Menu" (2015). *Menus of the 21st Century*. 99.
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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

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

Chef Patron – Derry Clarke

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