


2017

Chapter One Tasting Menu 2017

Chapter One

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Chapter One, "Chapter One Tasting Menu 2017" (2017). *Menus of the 21st Century*. 157.
<https://arrow.tudublin.ie/menus21c/157>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)



CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE

TASTING MENU

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



(Not suitable for parties over 8 guests or parties with special dietary requirements)

Tasting Menu

Japanese pearl tapioca, St Tola goat's cheese,
spinach, mushroom

Domaine F.E. Hugel et Fils, Gewurztraminer 2013

Charred mackerel, poached chilled Clarenbridge
oysters, apple and lovage

Heinz W, 'Joseph' Gruner Veltliner Kamptal 2015

Tartare of veal and mushroom, black truffle

Oremus 'Mandolas' Tokaji Dry 2014

Smoked haddock and scallop, fermented horseradish,
cauliflower, lindi black pepper

*Domaine Jean Baptiste Ponsot, Rully 'En Bas de
Vouvray' 2014*

