Delahunt Snacks Menu 2017

Delahunt

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
https://arrow.tudublin.ie/menus21c/169

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Cocktail Bar
Snacks and Wine

Snacks

Mixed Nuts €3
Olives €3
Homemade bread, Irish butter €3
Home smoked salmon €8
Cheese board €9

Wine

Sparkling

Schoenheitz Crémant d’Alsace NV Alsace, France €9.50
(Fresh & crisp with aromas of wild strawberries & fresh toast)

White

Bodegas Campos de Enanzo Basiano Blanco 2014, Navarra, Spain €7.00
(Refreshing Viura from North-Eastern Spain with tropical notes)

Château Haut-Garriga, Semillon 2014 Bordeaux, France €7.50
(Ripe citrus fruits with a dry finish)

Castellari Bergaglio, Cortese 2014 Gavi, Italy €11.00
(Fresh lemon and lime with a long finish)

Red

Domaine de Bertier 2014, Cotes de Thongue, France €7.00
(Unoaked blackberry and cassis – Merlot, Cabernet Sauvignon)

Crego e Monaguillo, Mencia 2014 Monterrei, Spain €9.00
(Fashionable Mencia grape with a round and creamy finish)
Clos la Coutale Cahors 2014, Cahors, France €9.50

(Comforting Malbec with a cooling finish)

Please inform your server of any dietary requirements

Tables of five or more subject to a 12% service charge

One bill per table