2017

Etto Merrion Row Midweek Lunch Menu 2017

Etto

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- Midweek lunch menu -

Sample midweek lunch menu
Lunch is served from 12pm to 3pm from Monday to Thursday and from 12pm to 3.30pm on Friday.

Sample menu
Two courses for €20
Three courses for €25

Starters
Wye Valley asparagus, fontina and fried sourdough
Pig trotter carpaccio, crispy ears and quail egg
Mussels, nduja, leek and samphire

Mains
Grilled hake, dill, brown shrimp and fino
Gnocchi, broad beans, girolles and crispy hen’s egg
Braised lamb shoulder, lettuce and borlotti beans

Desserts
Red wine prunes and vanilla mascarpone
Vanilla pannacotta, strawberry and balsamic
Today’s cheese: Durrus

Sides €4.50
Hashed potatoes and Lyonnaise onions
Kohlrabi, mint and radish salad
Chargrilled broccoli and smoked guanciale

Worker’s lunch €14
Fresh taglierini, cockles, nduja and white wine

Soup and sandwich €10

A 12.5% service charge will be added to parties of 5 or more.