Etto Merrion Row Pre Theatre Menu 2017

Etto

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- Pre-theatre -

Sample menu
The pre-theatre menu is served from 5pm to 6.30pm, Monday to Thursday.

Two courses €24
Three courses €28

Starters
Mussels, nduja, fennel and samphire
Venison tartare, pickled pear, mustard and rye
Chargrilled onion squash, black figs and goat’s curd

Mains
Grilled cod, cauliflower, sea astor and dulse butter
Spinach and ricotta malfatti, ceps and sage butter
Pig cheek braised in fino, sweetheart cabbage and polenta

Desserts
Red wine prunes with vanilla mascarpone
Lemon posset, blackberry and gin
Today’s cheese: Fourme d’Ambert

Sides €4.50
Hashed potatoes with Lyonnaise onions
Kohlrabi, chicory, chervil and caper salad
Chargrilled tenderstem broccoli and mustard dressing

A 12.5% service charge will be added to parties of 5 or more.
Please note, the pre-theatre menu will not be available during the month of December.