Etto Merrion Row Saturday Lunch 2017

Etto

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- Saturday lunch menu -

Sample Saturday lunch menu
Lunch is served from 12.30pm to 3.30pm on Saturdays.

Sample menu
Two courses for €24
Three courses for €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

À la carte menu

Nibbles
Le Levain bread and butter €2.50
Nocellara olives €4.80
Smoked almonds €4.80
Jamon Iberico Paleta €14
Cod croquettes €9
Porcini and fontina suppli €7

Starters
Hot smoked mackerel, crab apple, beetroot and horseradish €10
Chargrilled onion squash, black figs and goat’s curd €10
Glazed duck hearts, grilled leeks and romesco €11
Venison tartare, pickled pear, mustard and rye €13
Tuna crudo, plum vine tomato and oregano €13

Mains
Mussels, nduja, fennel and samphire €18
Spinach and ricotta malfatti, ceps and sage butter €19
<table>
<thead>
<tr>
<th>Main Course</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pig cheek braised in fino, apple, sweetheart cabbage and polenta</td>
<td>€22</td>
</tr>
<tr>
<td>Grilled cod, cauliflower, sea aster and dulse butter</td>
<td>€23</td>
</tr>
<tr>
<td>Côte de bœuf, bordelaise sauce and crispy garlic potatoes (serves 2)</td>
<td>€59</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Sides</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hashed potatoes and Lyonnaise onions</td>
<td>€4.50</td>
</tr>
<tr>
<td>Kohlrabi, chicory, chervil and caper salad</td>
<td>€4.50</td>
</tr>
<tr>
<td>Chargrilled tenderstem broccoli and mustard dressing</td>
<td>€4.50</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Desserts</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Damson and elderberry crumble and sour cream ice cream</td>
<td>€7</td>
</tr>
<tr>
<td>Lemon posset, blackberry and gin</td>
<td>€7</td>
</tr>
<tr>
<td>Red wine prunes and vanilla mascarpone</td>
<td>€7</td>
</tr>
<tr>
<td>Bitter chocolate pot, amarena cherry and hazelnut biscuit</td>
<td>€7</td>
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<tr>
<td>Today’s cheese: Mileen, Coolatin, Fourme d’Ambert</td>
<td>€4 each</td>
</tr>
</tbody>
</table>

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