

2017

## Etto Merrion Row Saturday Lunch 2017

Etto

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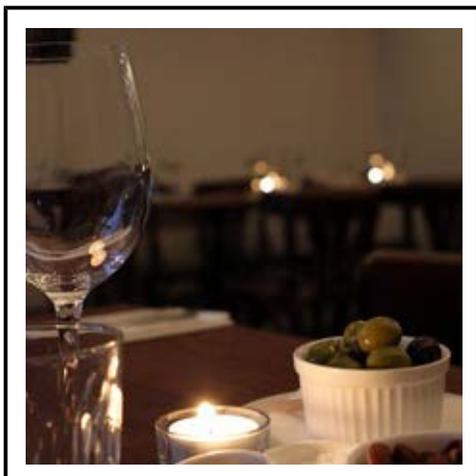


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18 Merrion Row  
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Open Monday to Saturday  
Monday to Friday: 12pm to 10pm  
Saturday: 12.30pm to 10pm  
Closed Sundays and bank holidays



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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

Pig cheek braised in fino, apple, sweetheart cabbage and polenta €22  
Grilled cod, cauliflower, sea astor and dulse butter €23  
Côte de bœuf, bordelaise sauce and crispy garlic potatoes (serves 2) €59

#### Sides

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

#### Desserts

Damson and elderberry crumble and sour cream ice cream €7  
Lemon posset, blackberry and gin €7  
Red wine prunes and vanilla mascarpone €7  
Bitter chocolate pot, amarena cherry and hazelnut biscuit €7  
Today's cheese: Mileen, Coolatin, Fourme d' Ambert €4 each

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

