

2017

Forest Avenue Menu 2017

Forest and Marcy

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Tasting Menu

- Raw scallop, white beetroot, watermelon radish, sorrel
- Agnolotti of parmesan, aubergine, sobrassada, wild garlic
- Halibut, seaweed, crab, cabbage, heritage potato
- *or*
Duck, sprouting broccoli, parsley root, black garlic
- Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream
- *or*
Cavenbert, Irish cow's milk cheese, apple, candied walnut, honey
- Petit Fours

- 5 courses – €55
- 6 courses – €60
- 5 course wine pairing €48
- 6 course wine pairing €55

- * Vegetarian menu also available
- * All menus subject to change due to availability
- * Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.*

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Lunch Menu

- **To Start**

Poached oyster, white beetroot, watermelon radish, sorrel

or

Grilled Asparagus, smoked cod's roe, fried egg, cockle vinaigrette

or

Agnolotti of parmesan, aubergine, sobrassada, wild garlic

- **Middle**

Hake, seaweed, crab, cabbage, heritage potato

or

Suckling pig, sprouting broccoli, parsley root, black garlic

or

Lamb, carrot, artichoke tapenade, smoked sour cream, olive

- **To finish**

Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream

or

Galway goat farm, goat's milk cheese, apple, candied walnut, honey

- 2 course €26

- 3 course €32

- 6 course tasting menu €50

- 6 course wine pairing €48

- * Vegetarian options also available

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Dinner Menu

- Snacks & bread

- Poached oyster, white beetroot, watermelon radish, sorrel

or

Grilled Asparagus, smoked cod's roe, fried egg, cockle vinaigrette

- Hake, seaweed, crab, cabbage, heritage potato

or

Lamb, carrot, artichoke tapenade, smoked sour cream, olive

- Warm chocolate mousse, Jerusalem artichoke, miso butterscotch, salted walnut ice cream

or

Galway goat farm, Irish goat's milk cheese, apple candied walnut

- Petit Fours

- €42 (AVAILABLE WEDNESDAY AND THURSDAY ONLY)

€36 wine pairing available

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Contact:

Our reservation line is open Monday-Friday 9:30am-5pm

Forest Avenue
8 Sussex Terrace, Dublin 4
Ph: 01 667 8337
sandy@forestavenuerestaurant.ie

Opening Hours:

Closed: Sunday, Monday & Tuesday
Lunch: Thursday-Saturday: 12pm-2pm
Dinner: Wed-Saturday: 6pm-9:30pm

Please Note:

We will be closed for our annual Easter Holiday's from Wednesday the 12th of April, re-opening on Wednesday the 19th of April

Our sister establishment:

[Visit Forest & Marcy](#)