

2017

The Greenhouse Restaurant Menu 2017

The Greenhouse

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MENUS

DINNER

LUNCH

4 COURSE MENU €79

*TO BE ENJOYED BY THE ENTIRE TABLE

*VEGETARIAN MENU ALSO AVAILABLE

FOIE GRAS, APPLE, WALNUT, EEL

TURBOT, LANGOUSTINE, PEAS, MORELS, VIN JAUNE

VEAL, WYE VALLEY ASPARAGUS, BROAD BEANS, WILD GARLIC, ANCHOVY, HEN OF THE WOODS

CAMEL CUSTARD TART, PX-RAISINS, VANILLA

6 COURSE MENU €95

*TO BE ENJOYED BY THE ENTIRE TABLE

*VEGETARIAN MENU ALSO AVAILABLE

FOIE GRAS ROYALE, APPLE, WALNUT, FROZEN FOIE GRAS

SMOKED EEL, BEETROOT, SORREL, IMPERIAL CAVIAR

TURBOT, LANGOUSTINE, PEAS, MORELS, VIN JAUNE

VEAL, WYE VALLEY ASPARAGUS, BROAD BEANS, WILD GARLIC, ANCHOVY, HEN OF THE WOODS

GARRIGUETTE STRAWBERRIES, SABLÉ BRETON, CHEESECAKE CREMEUX, LOVAGE ICE CREAM, BLACK OLIVE

CAMEL CUSTARD TART, PX-RAISINS, VANILLAR

CHEF MICKAEL VILJANEN

FOR GROUPS OF 5 OR MORE A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR BILL

Eamonn O'Reilly Restaurant Copyright The Greenhouse 2017