


2017

## The Greenhouse Restaurant Menu 2017

The Greenhouse

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MENUSDINNER  
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  
WOODSGARRIGUETTE 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**