

2017

## Pickle Restaurant Dessert and Drinks Menu 2017

Pickle Restaurant

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## DESSERTS

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### **Kesari Kulfi Falooda** €7.50

Saffron & pistachio flavoured eggless Indian ice cream with Falooda  
(traditional saffron soaked vermicelli, basil & chia seeds)

Suggested Dessert wine:

**Seifried Sweet Agnes Riesling New Zealand**  
Glass €7.00 Bottle €40.00  
Rich with stone fruits & wild honey tones



### **Chocolate Tart** €8.00

Warm Chocolate Treacle tart with vanilla Ice cream

Suggested Dessert wine:

**Grandjo Duoro Late Harvest Portugal**  
Glass €7.00 Bottle €40.00  
Aromas of Honey & raisins, Citrus peel palate



### **Raspberry sorbet** €7.00

Fresh, dehydrated raspberries with chocolate shavings & raspberry sorbet

Suggested Dessert wine:

**Errazuriz Late Harvest Sauvignon Blanc Chile**  
Glass €6.00 Bottle €35.00  
Apricot mango & honey, fresh smooth & long finish



### **Champagne Poached Pear** €7.00

Warm pear poached with champagne & turmeric, cherry sorbet & berry jubilee sauce

Suggested Dessert wine:

**Muscat de Beaumes- de -Venise France**  
Glass €6.50 Bottle €37.50  
Peach & apricots, smooth & silky



Update 17/01/09



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## DIGESTIVES

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### **Warres Ruby port** €5.00

Smooth, ripe & juicy with good acidity & minerality notes.

### **Warres late bottled vintage port** €7.00

Aromas of raisins, violet, prunes & figs. Lovely woody tannings.

### **Otima 10 year old Tawny port** €10.00

Caramel aromas with sugared walnut & plum flavours.

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## TEAS & COFFEES

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### **Tea** €3.00

**Camomile/Green/Mint Tea**  
€3.50

**Espresso/Double Espresso**  
€2.50 / €3.50

**Americano**  
€3.00

**Latte/Capuccino**  
€3.50

**Flavoured Coffees**  
€7.00



Update 17/01/09

  
**Pickle Restaurant**  
**DRINKS MENU**

**Beers & Minerals**

Cobra Beer 330 ml	€5.00
Craft Beer 500 ml (please ask your server)	€7.50
Lassi (sweet, salted, mango)	€3.00
Minerals	€2.50
San Pellegrino/ Aqua Panna	€4.00

**Cocktails**

Kir	€8.00
Kir Royale	€12.00
Bellini (peach/strawberry)	€12.00

**Sparkling Wine & Champagne**

<u>Name</u>	<u>Country</u>	<u>Glass</u>	<u>Bottle</u>
Valdo Prosecco Superiore DOCG	Italy	€10.00	€45.00
Deutz Brut Classic Champagne	France	€14.00	€85.00
Louise Roederer Blanc De Blancs 2009	France		€125.00

**Wines by the Glass Selection (White)**

De Martino Sauvignon Blanc 2016 Crisp, fresh with citrus & pear notes	Chile	€6.50	€27.00
Leapords Leap Chenin Blanc 2015 Guava, lime & kiwi	South Africa	€7.50	€28.00
La Villette Chardonnay 2015 Lemon pie, fresh banana & pear	France	€8.00	€30.00
De Paola Pinot Grigio 2015 Fresh, fruity, citrus	Italy	€7.50	€29.00
Vionta Alvarinho 2015 Melon, citrus & peach	Spain	€9.50	€36.00
Ten Rocks Sauvignon Blanc 2015 Crisp, lemon, limes & red apples	New Zealand	€9.50	€36.00
Groiss Gruner Veltliner 2014 Crunchy, white peach & pepper	Austria	€9.50	€36.00
Geil Pinot Blanc 2015 Supple, zesty with pear notes	Germany	€8.50	€34.00

**Rose**

Conde Valdemar Rioja Rosado 2015 Floral & fresh notes	Spain	€7.50	€29.00
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**Wines by the Glass Selection (Red)**

De Martino Estate Merlot 2015 Spice, plum & blackberry	Chile	€6.50	€27.00
Leapords Leap Cabernet Merlot 2013 Plum, blackberry & spices	South Africa	€7.50	€28.00
La Villette Cabernet Sauvignon 2014 Liquorice, roasted coffee & dark chocolate	France	€8.00	€30.00
Marques De Caceres Rioja excellence Crianza 2012 Raspberries, strawberries & spice	Spain	€9.00	€34.00
Rivalry Yarra Valley Pinot Noir 2013 Cherry, strawberry, hint of spicy oak	Australia	€9.50	€38.00
Catena Malbec 2014 Violets, lavender, vanilla & spice	Argentina	€10.50	€40.00
Assobio, Esporao 2014 Full bodied, perfumed, spicy, delicious!	Portugal	€11.00	€42.00

  
**Pickle Restaurant**  
**WINES**

**White Wines**

<u>Name</u>	<u>Country</u>	<u>Bottle</u>
Le Jade Picpoul de Pinet 2015 Citrus, Kelp & Pears	France	€32.00
Pincipessa Gavi Di Gavi 2015 Crisp flowers aroma, apples & hint of pineapple	Italy	€39.00
Hugel Riesling 2014 Lively, dry & refreshing	France	€38.00
Hugel Gewurtztraminer 2013 Aromatic, rich & spicy	France	€42.00
Chablis Le Verger, Alain Geoffroy 2014 Rich, ripe, full of flowers	France	€44.00
Sancerre Domaine Vacheron 2015 Bright shining gooseberries & steely minerality	France	€56.00
Meursault Vincent Girardin 2013 Creamed nuts, ripe orchard fruits & minerals, long finish	France	€95.00

**Red Wines**

<u>Name</u>	<u>Country</u>	<u>Bottle</u>
Maison Plantevin Cotes du Rhonne 2014 Nose of cherries & herbs, supple tannins	France	€34.00
Twiggy Montepulciano d' Abruzzo 2014 Ripe cherry, blackberry, rounded	Italy	€38.00
Muriel Rioja Reserva 2011 Blackcurrant, vanilla and cinnamon	Spain	€38.00
Tommasi Rippasso 2014 Rich spicy perfume & black pepper	Italy	€46.00
Yalumba Barossa Patchwok Shiraz 2013 Dark cherry, liquorice spice, wildflower notes	Australia	€46.00
Le Fleur Picon, Grand Cru, ST. Emillion 2011 Dark fruit, spice, berry and clove	France	€48.00
Hacienda Grimon Rioja Reserva 2011 Dense plummy fruit, good tannic structure	Spain	€60.00
Chateau Puy-Blanquet ST. Emillion Grand Cru 2007 Dark cherry with cedar, tobacco character, smooth	France	€60.00
Tommasi Amarone 2012 Dried fruits & Christmas cake Aromas	Italy	€82.00
Leeuwin Estate Art series Margret River Cabernet Sauvignon 2012 Vibrant & concentrated fruit aroma of black currants, dark cherry & mulberry	Australia	€75.00
Petalos Bierzo 2013/14 Black currants, cherry with clove & liquorice notes	Spain	€50.00
Pommard Domaine Lejeune 2011 Clear, bright fresh purple & red fruit nose, lovely length	France	€95.00
Chateau Pontet-Canet 2006 Pauillac Pure, vivacious, perfumed bouquet with crushed violets infusing blueberry & blackberry fruit. Lightly toasted black fruit, dried orange peel, cedar & a pinch of white pepper.	France	€170.00