


2017

## Sage Restaurant Dinner Menu 2017

Sage Restaurant

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## Dinner Menu

Shiitake mushroom soup, onion. €6

Salt baked beets, candied oats, apples. €8

Beef fillet carpaccio, verbena, purple potato, celeriac. €12

Scallops, duck broth, beech mushroom, pork dumplings. €12

Artichoke, pasta, smoked cheese. €8

Butter poached cod, broccoli, pearl barley, horseradish. €22

Monkfish, gnocchi, leek, shiitake, fish cream. €28

Hay smoked duck breast, leg pie, swede, pear, jus. €26

Gnocchi, Ballyhoura mushrooms, broccoli, smoked cheese. €17

8oz Sirloin, Beef dripping chips, confit onion, béarnaise. €26

Duck leg, york cabbage, confit parsnip, jus. €20