


2017

Sage Restaurant Early Evening Menu 2017

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Recommended Citation

Sage Restaurant, "Sage Restaurant Early Evening Menu 2017" (2017). *Menus of the 21st Century*. 284.
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Early Evening Menu

3 course €30

Shiitake mushroom soup, onion.

Pasta, artichoke, smoked cheese.

Salt baked beets, candied oats, apples.

Black pudding, fermented cabbage, pear.

Hake, pearl barley, broccoli, horseradish.

Chicken, gnocchi, leek, beech mushroom.

Duck leg, cabbage, parsnip, jus.

Gnocchi, Ballyhoura mushrooms, broccoli, smoked goats cheese.

White chocolate & goats cheese mousse, plum & ginger.

Organic chocolate delice.

Spiced whiskey Crème Brûlée.

3 course €30