

2017

## L'Ecrivain Kitchen Dinner Menu 2017

L'Ecrivain

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# The Kitchen Dinner Menu

€75

## Organic Salmon

Mi- cuit, Cured, Oak Smoke, Potato, Horseradish, Sea Cress, Shallot

## Jerusalem Artichoke Risotto

Walnut, Egg Yolk Purée

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## Helvick Hake

Cauliflower, Capers, Samphire, Shrimp & Brown Butter

## Dry Aged Irish Beef

Sirloin, Chanterelles, Onion, Jus, Mushroom Purée

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## Chocolate

Moelleux, Salt, Brown Butter, Tonka

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Tea / Coffee & Petits Fours**