

2017

## L'Ecrivain Seasonal Dinner Menu 2017

L'Ecrivain

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**Seasonal Dinner Menu**  
**€75 per person (3 courses)**

**Starters**

**Foie Gras**

Seared, Parfait, Rhubarb, Pickled Rose Petals, Pain d'Epice (N, CY, G)

**Recioto Della Valpolicella**, Zenato, Italy 2011 100ml **€16**

**Roast Scallops**

Broccoli, Jasmin, Raisin, Curry, Almond (G, MD, N, MD)

**Riesling Auslese Schloss Gobelsburg**, Austria 2011 150ml **€15**

**Derg Mature Cheddar Agnolotti**

Bianchetto Truffle, Wild Mushroom Broth, Truffle Oil (E, G, MD, MK)

**Amontillado Sherry**, Fernando de Castilla 100ml **€8**

**Charred Line-Caught Mackerel**

Beetroot, Apple, Buttermilk, Horseradish, Dill (MK, F, MD, E)

**Chablis Saint Pierre**, Albert Pic, France 2015 150ml **€15**

**Main Courses**

**Glazed Cod**

Miso Cabbage, Mussels, Celeriac, Langoustine, Dashi (F, M, MK, E, SS, C)

**Grüner Veltliner**, 'Ried Lamm', Schloss Gobelsberg-Kamptal 2014 150ml **€25**

**Aged Irish Lamb**

Wild Garlic, Potato Mousse, Parmesan Gnocchi, Lamb Jus (MK, CY, E)

**Priorat**, Gratallops 2013 150ml **€28**

**Charred Green Asparagus**

Egg Purée, Morels, Wild Garlic, Mushroom Essence (MK, E, CY, MD)

**Riesling**, Domaine Zinck, Alsace 2015 150ml **€11.50**

**Sika Deer**

Cauliflower, Morels, Bacon Jam, Jus (MK, CY)

**La Sauvageonne** Coteaux Du Languedoc, France 2014 150ml **€11.50**

**Main Courses priced at €45 individually**

**All Wine Pairings are carefully selected by our Sommelier for each dish**

Please note A 12.5% Discretionary Gratuity will be added to your bill

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PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

Allergens:

Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK, Celery=CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L