


2017

L'Ecrivain Seasonal Dinner Menu 2017

L'Ecrivain

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Recommended Citation

L'Ecrivain, "L'Ecrivain Seasonal Dinner Menu 2017" (2017). *Menus of the 21st Century*. 378.
<https://arrow.tudublin.ie/menus21c/378>

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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