


2017

Restaurant Forty One Dessert Menu 2017

Restaurant Forty One

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Food and Wine



Dessert



Banana Swiss Roll, Buttermilk, Gingerbread Ice Cream

Blood Orange and Mascarpone

Shortbread, Praline Cream, Salted Caramel Ice Cream

Irish Orchard Apple Tart Tatin, Bourbon Vanilla Ice Cream

Selection of Homemade Ice Creams and Sorbet

Selection of Farmhouse Artisan Cheeses

'Mock Opera', Mandarin Cream, Yuzu Sorbet, Opera Chocolate Ganache

Prices starting from €12

FINEST INGREDIENTS FROM OUR GARDEN

LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm

Directions



Restaurant Forty One 



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