Etto Restaurant Menus 2019

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Nibbles
Le Levain bread and butter €3.50 Tomato and scamorza suppli €7
Smoked almonds €4.80 Veal and pork stuffed olives €8
Nocellara olives €4.80 Hake and preserved lemon
Pancetta €14 croquettes €9

Starters
Cured mackerel, cucumber, greengage, olive and yuzu €12.50
Burrata di Puglia, crapaudine beetroot, pistachio and sourdough €12.50
Veal tartare, tonnato, smoked potato cracker and pickled mustard €13.50
Scallop crudo, nashi pear, brown shrimp and calamansi €14.50
Onion brodo, aged parmesan agnolotti, girolles and shaved truffle €14.50

Mains
Mussels, datterini tomatoes, nduja and samphire €19
Roast cauliflower, hen’s egg, mushroom, fonduta and hazelnut €22
Grilled cod, courgettes, chorizo, coco de paimpol and cockles €26
Crispy duck leg, anchoiade, lentils, endive and lindi pepper €26
Chateaubriand, Bordelaise sauce and crispy garlic potatoes (serves 2) €66

Sides
Hashed potatoes and Lyonnaise onions €4.50
Kohlrabi, radish and caper salad €4.50
Char-grilled broccoli, almond and mustard dressing €4.50

Desserts
Red wine prunes and vanilla mascarpone €7
Lemon posset, lime granita and gin €7
Basil panna cotta smoked strawberry consommé and pepper €7
Bitter chocolate pot, amarena cherries and hazelnut biscuit €7
Today’s cheese: Durrus, Cais na Tire, Fourme D’Ambert €4 each

A service charge of 12.5% will be added to parties of five and over.
Allergen folder available on request.
Pre-theatre menu
Two courses €28
Three courses €32

Starters
Veal tartare, tonnato, smoked potato cracker and pickled mustard
Burrata di Puglia, crapaudine beetroot, pistachio and sourdough
Mussels, datterini tomatoes, nduja and samphire

Mains
Grilled cod, courgettes, chorizo, coco de paimpol and cockles
Roast cauliflower, hen’s egg, mushroom, fonduta and hazelnut
Crispy duck leg, anchoiade, lentils, endive and lindl pepper

Sides
Hashed potatoes and Lyonnaise onions €4.50
Kohlrabi, radish and caper salad €4.50
Chargrilled broccoli, almonds and mustard dressing €4.50
Le Levain bread and butter €3.50

Desserts
Bitter chocolate pot, amarena cherries and hazelnut biscuit
Red wine prunes and vanilla mascarpone
Today’s cheese: Durrus

A service charge of 12.5% will be added to parties of five and over.
Allergen folder available on request.
Today’s chef’s tasting menu

Nocellara olives

Tomato and scamorza suppli
   Pancetta

Cured mackerel, cucumber, greengage, olive and yuzu

Crispy duck leg, anchoiade, lentils, endive and lindi pepper

Red wine prunes and vanilla mascarpone

€36 per person
**Today’s lunch menu**
Two courses €26  
Three courses €30

**Starters**
Veal tartare, tonnato, smoked potato cracker and pickled mustard  
Burrata di Puglia, crapaudine beetroot, pistachio and sourdough  
Mussels, datterini tomatoes, nduja and samphire

**Mains**
Grilled cod, courgettes, chorizo, coco de paimpol and cockles  
Roasted cauliflower, hen’s egg, mushroom, fonduta and hazelnut  
Crispy duck leg, anchoiade, lentils, endive and lindi pepper

**Sides**
Hashed potatoes and Lyonnaise onions €4.50  
Chargrilled broccoli, almonds and mustard dressing €4.50  
Kohlrabi, mixed radish and caper salad €4.50  
Le Levain bread and butter €3.50

**Desserts**
Lemon posset, lime granita and gin  
Red wine prunes and vanilla mascarpone  
Today’s cheese: Durrus

**Worker’s lunch €16**
Orecchiette pasta, cherry tomato, nduja and aged parmesan