

2020

The Greenhouse Restaurant Menu 2020

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PLEASE NOTE THAT ALL MENUS ARE SUBJECT TO CHANGE

MENUS

DINNER
LUNCH

SAMPLE LUNCH

2 COURSES €55.00

3 COURSES €65.00

FOIE GRAS ROYALE, APPLE, WALNUT, SMOKED EEL

HAND DIVED SCALLOP CEVICHE, CLEMENTINE & JALAPEÑO, GINGER, OYSTER

BBQ SHORT-RIB OF BEEF GLAZED WITH KOMBU, ONION & BONE MARROW TART, SPROUTS,
MUSHROOM CRÈME, RED WINE

COD, JERUSALEM ARTICHOKE, CELERY, TRUFFLE, SAUCE GENÉVOISE

MILK TART, HONEY, LEMON, SALTED MILK SORBET

AMEDEI CHOCOLATE, CHESTNUT, BAILEYS

SELECTION OF ARTISAN CHEESES (SUPPLEMENT €12 OR EXTRA COURSE €22)

CREAMED POTATO €6.95

5 COURSE TASTING MENU €120
(AVAILABLE UNTIL 1.45PM)

PLEASE NOTE TABLES MUST BE VACATED BY 5PM

CHEF MICKAEL VILJANEN

FOR GROUPS OF 4 OR MORE, A DISCRETIONARY 12.5% GRATUITY WILL BE ADDED TO YOUR
BILL.



PLEASE NOTE THAT ALL MENUS ARE SUBJECT TO CHANGE

MENUS

DINNER
LUNCH

SAMPLE DINNER

4 COURSES €129

6 COURSES €149

SELECTION OF CANAPES

FOIE GRAS ROYALE, APPLE, WALNUT, LINCOLNSHIRE EEL*

HAND DIVED SCALLOP CEVICHE, GINGER, CLEMENTINE & JALAPEÑO, OYSTER, OSCIETRA
CAVIAR

COD, JERUSALEM ARTICHOKE, CELERY, TRUFFLE, SAUCE GENÉVOISE*

SADDLE OF ROE DEER, PRESERVED BLACKBERRY, BEETROOT & COFFEE, SAUCE POIVRADE*

MILK TART, HONEY, LEMON, SALTED MILK SORBET

AMEDEI CHOCOLATE, CHESTNUT, BAILEYS*

CHEF MICKAEL VILJANEN

FOR GROUPS OF 4 OR MORE, A DISCRETIONARY 12.5% GRATUITTY WILL BE ADDED TO YOUR
BILL.