

2020

Forest & Marcy Restaurant Menu 2020

Forest & Marcy

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Food Studies Commons](#)

Recommended Citation

& Marcy, Forest, "Forest & Marcy Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 531.
<https://arrow.tudublin.ie/menus21c/531>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)

Dinner
January 2020

Sourdough with miso & truffle butter				€3.50
House pickles, sheep's yoghurt, tarragon				€4.00
House charcuterie				€6.00
<hr/>				
Oysters, cucumber, ponzu	€3.50	(each) or	€10.00	(3)
Cod, tempura, chervil mayonnaise				€6.00
Irish shiitake & oyster mushroom , vin jaune hollandaise				€10.00
Chicken wing kebab, kohlrabi, nam jim				€8.00
<hr/>				
Ricotta, William pear, Jerusalem artichoke				€14.00
Duck terrine, fig chutney, brioche				€14.00
Potato velouté, leek, smoked haddock				€12.00
Currach caught Irish live scallop, dash, seaweed				€12.00

Cavatelli, egg yolk, ragu, capers €16.00

Pici, crab, preserved lemon, chilli €19.00

Madeleine, warm chocolate mousse €8.00

Sorrel sorbet, yoghurt, meringue €6.00

Cheese plate, honey, house crackers (3 pieces) €14.00

SET MENU

Bread & house charcuterie

.....

Ricotta, William pear, Jerusalem artichoke

Potato velouté, leek, smoked haddock

Pici, crab, preserved lemon, chilli

Duck (Thornhill), swede, cavalo nero

Madeleine, warm chocolate mousse, vanilla ice cream

(As an extra course, cheese plate for €14 supplement)

.....

€59