

The Chef's Table

by Stefan Matz

Chef's 5 Course Tasting Menu

SALAD OF SCALLOPS

Poached and Pan Fried
Carrot Bavaois, Pumpkin Seeds and Filo Pastry

Domaine Felines Jourdan, Picpoul, 2014
€9.00 per gls, €35.00 per btl

POACHED FILLET OF HAKE

Smoked Organic Salmon Crust
Lime & Parsley Mayonnaise

Chateau Mirambeau, Bordeaux Rerserve, 2013
€10.00 per gls, €40.00 per btl

FILLET OF BEEF

Roast, Pickled and Smoked
Cream Potatoes, Mushrooms and French Foie Gras Crumble

Les Romains, Terroirs Historiques, 2013
€8.00 per gls, €32.00 per btl

RUBY BRIE CHEESE

Ale and Pickled Mushrooms, Pork Crisp

STRAWBERRIES AND WHITE CHOCOLATE

Zephyr Chocolate with Lime
Vanilla & Soured Cream Ice Cream

Finca Antigua, Moscatel
€7.50 per gls, €30.00 per btl

TEA & COFFEE

Vegetarian Options Available on Request

€55.00 Five Course Tasting Menu
€25.00 Accompanying Wine Recommendation (2 Courses)
€37.50 Accompanying Wine Recommendation (4 Courses)

*All Meats and Fish are originating from within Ireland unless
otherwise stated.*