

provenance

fish - glenmar seafood & nicks fish

crab - lambay island

organic salmon - clare island

fruit & veg - iona farms, mccormack family farms,

ballymakenny potatoes & keelings

fine foods - la rousse foods

duck - skeaghanore, west cork

eggs - foxbrook free range farm

cheese - st tolas, co. clare / hegartys, co. cork /

ballylisk, co. armagh

italian products - italicatessen, co wicklow

caviar - kaviari, paris

all of our beef is 100% irish

CHEF / PROPRIETOR: JEAN-GEORGES VONGERICHTEN

EXECUTIVE CHEF: BEN DINEEN

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES
OF 6 OR MORE

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3
Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-
Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8
Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

Jean-Georges

AT THE LEINSTER

VALENTINES DAY MENU

Set Menu

85

we delight in welcoming you to Jean-Georges at the Leinster

we offer both a standard and non alcoholic welcome cocktail, and both amuse bouche, and ask you to chose a starter, main, side and dessert.

happy valentines day

welcome cocktail

rhubarb gimlet

amuse bouche

beetroot & coconut veloute

organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)

starters

balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

broccoli & kale salad, 6 minute egg, croutons, aged parmesan, wholegrain mustard vinaigrette (4,7,12,13)

tamburo burrata, pomegranate, hibiscus, grilled baguette (1A,4,12)

castletown bere scallops, apple-celeriac velvet, wasabi caviar(4,5D,12)

mains

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)

porcini crusted organic clare island salmon, warm leek vinaigrette (1A,4,7,8,11,12,13)

charred skeaghanore duck breast, hibiscus date jam, cabbage, almond infusion (4,9,13)

fillet of irish beef, roast carrots, pistachio, tarragon & chili aioli (3F,4,7,12,13)
(€8 supplement)

sides

glazed mushroom and sage (4,13)

french fries with herbs (1A)

broccoli rabe, lemon and chili (4)

mashed potato (4)

dessert

citrus pavlova, blood orange sorbet, elderflower (4,7)

dark chocolate & passionfruit tart, passionfruit sorbet (1A,4,7)

lemon tart, champagne sorbet, meringue (1A,3A,4,7,13)

sticky toffee pudding, butterscotch sauce, vanilla gelato (1A,4,7)