



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

Forest Mushroom Velouté, Brioche Croutons, Fresh Tarragon, Brown and White Shimeji, Parmesan Snow and Truffle Vinaigrette **1 3 7 9** €13  
Pinot Noir, Domaine Muret, Languedoc, France 2021

Pan-seared Scallops, Bisque Risotto, Beef Jus, Basil Oil, and Fresh Basil **2 4 7 9 12 14** €28  
(Inclusive supplement €7)  
Bordeaux Blanc, Chateau Le Roc, France 2020

Pork Belly, Wholegrain Mustard Glaze, Pineapple, Mango Chutney, Apple & Chilli Puree, Chicken Jus and Curry Oil **9 10 12** €21  
Chardonnay or Pinot Noir, Domaine du Peras, Languedoc, France 2021/22

Venison Pithivier, Marinated Beets, Chicken Jus, Mustard & Mizuna Leaves, Crispy Radish and Black Truffle **1 3 7 9 12** €18  
Bordeaux, Chateau Le Roc, France 2020

Winter Roast Vegetable Ravioli, Oriental Vegetables, Ponzu Dressing and Curry Velouté **1 3 7 9** €16  
Cabernet Sauvignon / Merlot, Margaux, Chateau Marsac Segueineau, France 2017

#### FOLLOWED BY...

Prime Irish 8oz Fillet Steak, Truffled Savoy Cabbage, Potato & Onion Gratin, Puff Pastry Disc, Café de Paris Butter and Horseradish Aioli **1 3 7 9 12** (Inclusive supplement €15) €48  
Tempranillo, Luis Canas Rioja Crianza, Spain 2019

Feather Blade of Beef, Wild Mushrooms, Thyme & Garlic Fondant Potato, Roast turnip and Mizuna **1 7 9 12** €36  
Shiraz, Soldiers Block, Australia 2020

Supreme of Chicken, Confit Shallots, Parmesan & Chorizo Matchstick, Roast Swede, Red Endive, Pickled Mustard, Parsnip and Leek Puree **1 7 9 12** €36  
Sauvignon Blanc, Domaine du Peras, Languedoc, France 2021

Silverhill Duck, Fermented Blackberry, Juniper Berry, Orange Gel, Candied Hazelnut, Beetroot and Apple Puree **8 9 12** €41  
Gewurtztraminer, Bestheim Alsace, France 2019

Market Fish of the day, roast Butternut Squash Puree, Green Courgette Pont Neuf, Macerated Red Cabbage, Marinated Prawn, Celery Chards, Crispy Capers, Saffron & Tomato Sauce **2 4 7 9 12** €40  
Sauvignon Blanc / Colombard, Elisabeth, France 2018

#### ALLERGENS

Gluten **1** Crustaceans **2** Eggs **3** Fish **4** Peanut **5** Soy **6** Milk **7** Nuts **8** Celery **9** Mustard **10** Sesame **11**  
Sulphur Dioxide **12** Lupin **13** Molluscs **14**



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*"I can resist anything, except temptation" - Oscar Wilde*

### FINISH WITH...

Tirami – Choux – Mocha Ice cream – Kahlua Crème patisserie ①③⑦⑧ Chardonnay, Kracher Cuvee, Auslesse, Austria	€15
Chocolate, Hazelnut & Passionfruit Creameux, served with Mango Sorbet & Chocolate Soil ①③⑥⑦⑧ Sauvignon Blanc Semillion , Sauternes, France	€15
Buttermilk Panna Cotta, Banana & Redcurrant Sorbet, Banana Cake, Caramelised Oats, Dulce de Leche ①③⑦ Gewurztraminer, Bestheim, Alsace, France 2018	€15
Summer Fruit Baba, Lemon-Soaked Sponge, Crème Diplomat, Raspberry Compote & Vanilla Anglaise ①③⑦ Gewurztraminer, Bestheim, Alsace, France 2018	€15
Selection of Irish and Continental cheese ①③⑦⑧ Cabernet Sauvignon, Domaine du Peras, France 2018	€21

### DESSERT WINE SUGGESTIONS

Dow`s Nirvana "Chocolate" Port €9.50
Dow`s Tawny Port €14.50
Kracher Cuvee, Auslesse €11
Chateau Barbier Sauternes €12.50

### AFTER DINNER COCKTAILS €15

Grasshopper Martini
Passion Fruit Martini
Espresso Martini

### SPECIALITY COFFEES €9

Classic Irish
Calypso
Baileys
French

### ALLERGENS

Gluten① Crustaceans② Eggs③ Fish④ Peanut⑤ Soy⑥ Milk⑦ Nuts⑧ Celery⑨ Mustard⑩ Sesame⑪  
Sulphur Dioxide⑫ Lupin⑬ Molluscs⑭