



## CEDARS RESTAURANT

### À LA CARTE MENU

#### BEGIN WITH...

- Slow cooked Quail, confit leg & foie gras, cherry compote,  
apple & beetroot puree **1 3 7 9 12** €18  
Malbec, Aires Andinos, Argentina 2021
- Pan-seared Scallops, garden pea mousseline, onion chutney, fennel,  
seafood bisque & bacon crumb **2 7 9 12 14** €26  
Chardonnay, Domaine du Peras, Languedoc, France 2022
- Baked wild mushroom pithivier, leek velouté, black truffle & grain mustard **1 3 6 7 9 10 12** €17  
Merlot, Domaine du Peras, Languedoc, France 2020
- Roast celeriac & chestnut soup, pain d'Espice, ham hock & apple **1 3 7 9 12** €13  
Pinot Grigio, Principato, Italy 2018

#### FOLLOWED BY...

- Grilled fillet of Irish beef, celeriac puree, pickled celeriac, chanterelles, foie gras **7 9 12** €49  
(Inclusive supplement €15)  
Shiraz, Soldiers Block, Australia 2020
- Pan-roasted Guineafowl, parmesan polenta, black pudding bon bon,  
spiced carrot puree, grain mustard jus **3 7 9 12** €36  
Sauvignon Blanc, Domaine du Peras, Languedoc, France 2021
- Silverhill Duck breast, confit salsify, parsley root puree, fermented blackberry  
& candied pecan **7 8 9 12** €39  
Pinot Noir, Domaine Muret, Languedoc, France 2021
- Fish of the day, roast cauliflower puree, samphire, pressed smoked salmon & potato,  
trout roe, champagne nage **2 4 7 9 12 14** €38  
Sauvignon Blanc / Colombard, Elisabeth Vigneronne Cotes de Gascoigne 2018

### ALLERGENS

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



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

### FINISH WITH...

Tirami – Choux – Mocha Ice cream – Kahlua Crème patisserie <b>1 3 7 8</b> Chardonnay, Kracher Cuvee, Auslesse, Austria	€12
Chocolate & passionfruit delice, mango sorbet <b>1 3 6 7</b> Sauvignon Blanc Semillion , Sauternes i, France	€12
Pistachio, Raspberry & White Chocolate Financier, served with Olive Oil & Pistachio Ice Cream <b>1 3 6 7 8</b> Gewurztraminer, Bestheim, Alsace, France 2018	€12
Selection of Irish and Continental cheese <b>1 3 7 8</b> Cabernet Sauvignon, Domaine du Peras, France 2018	€18

### 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

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