



## CEDARS RESTAURANT

### Á LA CARTE MENU

#### BEGIN WITH...

Artichoke velouté, pear, truffle and rosemary 7 9 Gewürztraminer, Bestheim, Alsace 2015	€12
Chicken and mushroom terrine, mushroom ketchup and toasted sour dough 1 3 7 9 12 Picpoule De Pinet, Domaine Muret, Languedoc, France 2017	€14
Donegal crab tartlet, confit leek and pine nut 1 2 3 4 7 8 10 14 Sauvignon Blanc, Gravel and Loam, New Zealand 2018	€16
Cured salmon, sorrel bonne femme, beetroot and smoked trout roe 2 4 6 7 9 12 14 Riesling, Bestheim, Alsace, France 2016	€14
Roast foie gras, apple tart tatin, hazelnut and chive 1 7 8 9 12 Chardonnay, Languedoc, France 2018	€16
Potato terrine, cheese and wild garlic 3 7 Macabeo, Casa Carmela, Yecla, Spain 2017	€14

#### WINE PAIRINGS...

Two course wine pairing €24

Three course wine pairing €30

#### 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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### FOLLOWED BY...

Mushroom ravioli, broad bean and baby gem, parsley potage ① ③ ⑦ ⑨ Pinot Noir, The Edge, Escarpment, Martinborough, NZ 2017	€28
Roast pollock, mussel and smoked bacon chowder ② ④ ⑦ ⑨ ⑫ ⑭ Gewurztraminer, Bestheim, Alsace, France 2015	€30
Market fish, chicken and onion tart, broccoli, bouillabaisse au beurré ① ② ④ ⑦ ⑧ ⑨ ⑫ ⑭ Albariño, Pazo San Mauro, Rias Baixas, Spain 2016	€MP*
Glin Valley Irish chicken, cauliflower risotto, tipsy grapes and truffle ⑦ ⑨ ⑫ Monastrelle, Casa Carmela, Yecla, Spain 2017	€32
Fillet of beef, English onion, beef ragu, cavalo nero and bordelaise ① ⑦ ⑨ ⑫ <i>(Inclusive supplement €8)</i> Shiraz, Richland Shiraz, Australia 2017	€40
Keith Moore Ballinamallard duck, duck leg tourte, aubergine, pea and bacon ⑦ ⑨ ⑩ ⑫ Carignan, Les Crouzes, Pays de Herault, Languedoc France 2018	€36

All main courses are served with seasonal vegetables and potatoes

\* Market Price

### OUR SUPPLIERS

Albatross Seafood, Aurivo (Donegal Creameries), Doherty Roe Fruit & Vegetables  
Donegal Craft Bakery, Donegal Rapeseed Oil Company, Eddie Walsh & Son's Butchers Glenborin Eggs, La  
Rousse Foods, Lynas Foods, Pallas Foods



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

### FINISH WITH...

Raspberry soufflé, vanilla ice – cream ③ ⑦ Sauvignon Semillion, Chateau Barbier, Sauternes, France	€12
Strawberry and elderflower parfait, yogurt and sorrel ③ ⑦ Semillion, Chateau Vari, France 2007	€12
Cherry, coconut and white chocolate delice ③ ⑦ ⑥ ⑧ Chardonnay, Languedoc, France 2018	€12
Espresso martini crème brûlée, malt cracker ① ③ ⑦ Chardonnay, Kracher Cuvee, Auslesse, Austria	€12
Chocolate, hazelnut and Tonka ① ③ ⑦ Dow`s Nirvana ``Chocolate`` Port, Douro, Portugal	€12
Selection of Irish and continental cheese ① ③ ⑦ ⑧ Malbec, Domaine Bousquet, Mendoza, Argentina 2019	€18

### DESSERT WINE SUGGESTIONS

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

### SPECIALITY COFFEES €9

Classic Irish
Calypso
Baileys
French

### AFTER DINNER COCKTAILS €11.20

Grasshopper Martini
Passion Fruit Martini
Espresso Martini