



CEDARS

RESTAURANT

PLANT BASED MENU

BEGIN WITH....

ROASTED CAULIFLOWER AND FENNEL SALAD | €14
Grapefruit Segments, Radish, Cherry Tomatoes, Dill, Lemon Balsamic | 12

LOUGH ESKE WILD GARLIC AND POTATO SOUP | €14
Focaccia Croute, Chive Oil | 1, 9, 12

FOLLOWED BY....

LEMON-THYME ORZO | €29
Asparagus, Shimeji, Sundried Tomato, Crispy kale, Truffle oil 1, 6

WILD MUSHROOM PAPPARDELLE | €28
Sun-Dried Tomatoes, Parmesan, Baby Spinach,
Fresh Basil | 1, 6

FINISH WITH....

RASPBERRY FRANGIPANE | €12
Fresh Berries, Mango Sorbet | 6,8

STRAWBERRY A LA NAGE | €12
Mango Sorbet

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
8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts