

still

LUNCH MENU

STARTERS

Native Oysters,

tomato consommé, cauliflower mousseline, caviar

Salmon Gravavlax,

avocado mousse, dressed crab

Seared Rare Tuna,

radish and pear salad, horseradish crème fraiche

Fresh Pea Soup,

pea purée, quail egg, smoked bacon

Chicken Liver Parfait,

fig chutney, lambs lettuce, toasted fig bread

Foie Gras & Rilette Terrine,

truffle dressing & sourdough

All prices are inclusive of VAT
Dishes may contain nuts, sesame or traces thereof

Eastmoreland Place, Dublin 2
t: +353 1 6603000 f: +353 1 6603005
e:justask@dylan.ie w:www.dylan.ie

still

LUNCH MENU

MAIN COURSES

Bouillabaisse of Fish,
glazed vegetables, anchovy & parsley

Pan Fried Sea Trout,
wild asparagus, clam vinaigrette

Thyme Roast Chicken,
morel purée, fresh peas & boulangère potato

Tasting of Asparagus,
mousse, croquette, white asparagus risotto, purée

Saddle of Lamb,
roasted baby aubergine, aubergine purée, niçoise jus

Roast Sirloin of Irish Beef,
truffled potato puree, red wine & girolles
(€ 5.00 supplement)

All prices are inclusive of VAT
Dishes may contain nuts, sesame or traces thereof

Eastmoreland Place, Dublin 2
t: +353 1 6603000 f: +353 1 6603005
e: justask@dylan.ie w: www.dylan.ie

still

LUNCH MENU

DESSERTS

Tahitian Vanilla Panna Cotta,
macerated berries, raspberry sorbet,
praline tuille, ginger froth

Valrhona Chocolate Fondant,
mousse, jivara lavender ice cream

Cherries,
clafoutis, Kirsch baba, white chocolate parfait,
vanilla ice cream, cherry tuille

Assiette of Strawberry,
strawberry ice-cream, jelly, Shortbread millefeuille

Selection of Artisan Cheeses

Starter	€ 9.50
Main Course	€19.00
Dessert	€ 9.50

All prices are inclusive of VAT
Dishes may contain nuts, sesame or traces thereof

Eastmoreland Place, Dublin 2
t: +353 1 6603000 f: +353 1 6603005
e:justask@dylan.ie w:www.dylan.ie

