

CAFE en SEINE

€44 Dinner Set Menu

FOR THE TABLE

Grilled Sourdough, Cuiinneog Butter, Hummus ^{1a, 7, 11}

Smoked Almonds & Marinated Olives ^{8a}

STARTERS

Crispy Duck Wings, Chilli Miso, Sesame ^{11, 12}

Roast Beetroot, Fivemiletown Goats Cheese, Pickled Cherries, Pistachio ^{7, 8g, 12}

Citrus Cured Salmon, Wasabi, Radish, Ponzu, Spring Onion Dressing ^{3, 4, 7, 10, 12}

Rustic Terrine, Parfait, Salted Grapes, Balsamic Onion, Quince ^{1a, 8b}

MAINS

Market Fish, Shellfish Risotto, Sea Herbs, Brown Shrimp & Caper Butter ^{2, 4, 7, 12, 14}

Rotisserie Chicken, 'Nduja, Bulgar Wheat, Charred Corn, Padrons, Chicken Jus ^{1a, 12}

Roast Cauliflower, Lentil Dahl, Spiced Squash, Yoghurt, Toasted Nuts & Seeds ^{7, 8a, 11}

John Stone Striploin, Triple Cooked Chips, Smoked Emulsion,

Pepper Sauce, Rocket Salad (€7 supp.) ^{3, 7, 10, 12}

DESSERTS

White Chocolate Cheesecake, Lemon Shortbread ^{1a, 3, 7}

Peanut Butter Banoffee Ice Cream Sandwich ^{1a, 3, 7}

Chocolate Mousse, Caramel Nuts, Vanilla Ice Cream ^{3, 7, 8b, 8e}

Artisan Cheese, Quince Jelly, Crackers, Chutney ^{7, 12}

All beef used on site is of Irish origin | 100% of tips are received by staff | 12.5% service charge applicable on groups of 6+

Allergen Information

(1a) Wheat, (1b) Rye, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk,
(8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pinenut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio,
(9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs



Dawson St.