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2017

Restaurant Forty One Dessert Menu 2017

Restaurant Forty One

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DUBLIN
TECHNOLOGICAL
INNERSTY VIBIN



Food and Wine

Dessert

Banana Swiss Roll, Buttermilk, Gingerbread Ice Cream

Blood Orange and Mascarpone

Shortbread, Praline Cream, Salted Caramel Ice Cream

Irish Orchard Apple Tart Tatin, Bourbon Vanilla Ice Cream

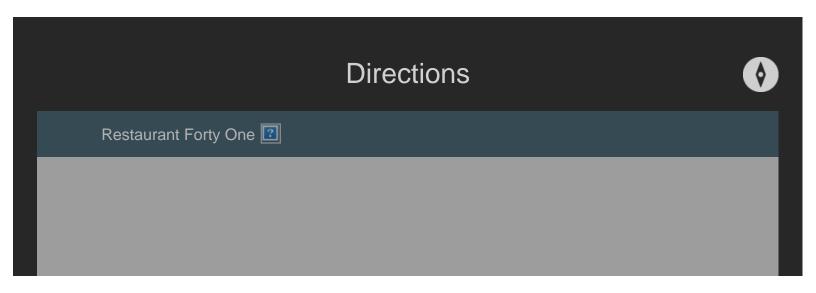
Selection of Homemade Ice Creams and Sorbet

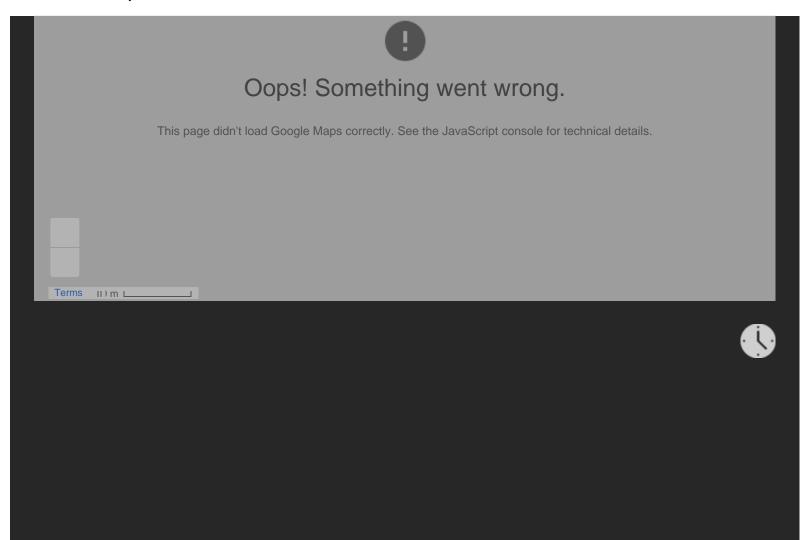
Selection of Farmhouse Artisan Cheeses

'Mock Opera', Mandarin Cream, Yuzu Sorbet, Opera Chocolate Ganache

Prices starting from €12

FINEST INGREDIENTS FROM OUR GARDEN LUNCH FROM 12.30pm to 2.30pm, DINNER FROM 5.30pm to 10.30pm











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