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2014

Restaurant Patrick Guilbaud, Menu

Restaurant Patrick Guilbaud

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Appetisers

Croquettes of Suckling Pig, Fried Quail Egg,
Foie Gras, Pancetta, Red Pepper Mostardo

Ravioli of Blue Lobster,
Lobster Coconut Cream, Toasted Almond,
Split Curry Dressing

Pan Roast Duck Foie Gras
Iced Red Miso, Cocoa and Peanut Croquant

Red King Crab and Cucumber Maki
Lemon Croquant, Bombay Sapphire and Mint,
Vanilla Oil

Pavé of Wild Salmon “Mi Cuit”
Passion Fruit Beurre Blanc, Edamame
Marinated Kohlrabi, Nepal Pepper

Grilled Castletownbere Scallops
Treacle, Caramlised Milk, Fennel Butter

Half Dozen Carlingford Oysters
Shallots, Ginger, Oriental Style Dressing,
Coriander and Lime Salad

Vegetarian

Delicate Tart of Sweet Onion
Mesculin Leaves, Truffle Vinaigrette

Sweet Pea Triangoletti
Basil, Riesling and Lemon Verbena

Lightly Jellied Datterino Tomato Consommé
Lemon Olive Oil and Buttermilk Sorbet,
Garden Herbs and Flowers

Fish

Poached Annagassan Blue Lobster
Tonka and Lobster Jus (supplement €20)

North Atlantic Wild Halibut
Red Curry, Etuvee of Sweet Peas and Radishes

John Dory cooked “A la Plancha”
Smoked Tomato, Monk’s Beard, Sweetcorn,
Tomato Dashi Butter

Meat

Butter Roast Touraine Squab Pigeon
Smoked Garlic, Parsley, Sunflower Seed Praline

Roast Milkfed Veal Cutlet
Caramelised Sweetbread, Bergamot and Young Spinach
(2 persons)

Mellow Spiced Wicklow Lamb
Avocado Mousseline, Piquillos Pepper, Olive Crumble,
Pearle Jus

Lacquered Challans Duck
Orange, Hibiscus, Rhubarb,
Salad of Caramelised Leg, Aigre Doux Dressing
(Served in 2 courses)

Roast Young Farm Rabbit “Farci”
Lemon and Licorice, Spring Vegetables,
Shoestring Potato

Fillet of Irish Beef and Roast Foie Gras
Madeira and Truffle Jus

Desserts

“Assiette of Valrhona”
Araguni, Guanaja, Jivara Chocolates,
Tonka, Espresso, Café Liqueur

Grand Marnier Soufflé

Warm Criollo Chocolate Biscuit,
Milk Chocolate, Hazelnut Centre, Stout Ice Cream

Pineapple marinated in Aged Cuban Rum,
Pineapple Parfait, Crispy Yoghurt,
Coconut Lime Sorbet

Raspberry and Rose Pannacotta

Gariguette Strawberry Vacherin
Sheep’s milk Yoghurt Sorbet

Contemporary Dark Chocolate Tart,
Bourbon Vanilla Ice Cream

Cheese

Selection of French and Irish Farmhouse Cheese €25

Selection of Wines to Complement the Cheese €15

A La Carte

Appetiser + Fish or Meat €90

Appetiser + Fish or Meat + Dessert €105

Appetiser + Fish + Meat + Dessert €130

4 Course Degustation Menu €90

8 Course Tasting Menu €165

Wine pairing to complement our Degustation Menus
Available,
Please speak with our Sommelier

VAT included