

DESSERT

BLACK FOREST GÂTEAU TRIFLE

Morello cherry confit, chocolate sponge, and dark chocolate cream, mascarpone foam and Kirsch-soaked cherries.

| 1a, 3, 7, 12 |

€14

Pair with Kopke Late Bottled Vintage 2020 | €12

GYPSY TART

Salted caramel tart served with vanilla-infused fromage blanc cream.

| 1a, 3, 7 |

€12

Le Trianon de Filhot, Sauternes 2017 | €14

CHOCOLATE BREAD & BUTTER PUDDING

Layers of buttery viennoiserie soaked in a 66% dark chocolate custard with vanilla custard. Finished with a melting disc of house chocolate.

| 1a, 3, 7 |

€11

Pair with Domaine des Allégrets "Champ du Bourg" | €13

IRISH STRAWBERRY PAVLOVA

Crisp meringue with a soft centre, iced lime parfait, and marinated Irish strawberries. Finished with vanilla mascarpone cream and strawberry coulis.

| 3, 7 |

€14

Pair with Moscato d'Asti, Dulcis | €9.50

SEASONAL FRUIT CRUMBLE

Irish seasonal fruits, buttery oat topping and served with Madagascar vanilla ice cream, creamy custard and Chantilly cream

| 1a, 1b, 7 |

To share for two

€19

Pair with Sauvignon Blanc Trockenbeerenauslese, Sattlerhof | €16

VANILLA & GIANDUJA PROFITEROLES

Crisp choux buns filled with Madagascar vanilla ice cream and hazelnut praline with warm gianduja chocolate sauce, poured tableside.

| 1a, 3, 7, 8a |

€14

Pair with Cafe Sneachta | €10

Ron Zacapa, Cocchi di Torino sweet vermouth, Guinness, demerara syrup, cold brew, black walnut, chocolate, and cream. | 7, 8, 12 |

ARTISAN CHEESES

A curated selection of Irish farmhouse cheeses, served with pear & raisin chutney and crisp lavash.

| 1a, 7, 12 |

€16

Pair with Redbreast 12 years old | €12.50

ALLERGENS

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a restaurant team member know upon placing your order.

1. Cereals containing gluten; 1a. Wheat 1b. Oat 1c. Barley 1d. Rye 1e. Spelt 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 8a. hazelnuts 8b. almonds 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

(v) Vegetarian (vg) Vegan (gf) Gluten-free