DÍON

DESSERT

DESSERT OF THE DAY

A daily creation from our pastry kitchen, thoughtfully crafted around the season's finest ingredients.
Please enquire with your waiter for today's selection.
€14

BLACK FOREST GÂTEAU VERRINE

Layers of rich chocolate sponge and sour cherry compote,
finished with a light dark chocolate mousse.
| 1a, 3, 6, 8b, 7, 12 |
€14

Pair with Kopke Late Bottled Vintage 2020 | €12

GYPSY TART

Salted caramel tart with vanilla
fromage blanc Chantilly.
| 1a, 3, 7 |
€12

Le Trianon de Filhot, Sauternes 2017 | €14

CHOCOLATE BREAD & BUTTER PUDDING

Viennoiserie and almond sponge in a rich 66% dark chocolate custard,
served with Madagascar vanilla custard cream.
| 1a, 3, 6, 7, 8b |
€11

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

DÍON PAVLOVA

Crisp meringue with a soft centre, iced passion fruit parfait and marinated pineapple.
Finished with vanilla mascarpone Chantilly and passion fruit mango coulis.
| 3, 7 |
€14

Pair with Moscato d'Asti, Dulcis | €9.5

SEASONAL FRUIT CRUMBLE

Blackberry & apple crumble, vanilla anglaise, cinnamon Chantilly and red berry sorbet. Served with warm vanilla custard and finished tableside.
To share for two
| 1a, 1b, 3, 7 |
€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, 6, 7, 8a |
€14

Pair with Cafe Sneachta | €17.5

Ron Zacapa Rum, Cocchi Torino Vermouth, Guinness, Cold Brew,
Chocolate, Black Walnut, Vanilla Sweet 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