

## DINNER

THE TERRACE CAFÉ  
CRAYFISH COCKTAIL  
*with crisp lettuce and lime*  
€9.00

CARPACCIO OF  
OAK SMOKED SALMON  
*blini and lemon crème fraîche*  
€10.50

BALLOTINE OF CONFIT DUCK  
*celeriac remoulade and ginger apple*  
€12.00

VELOUTÉ OF JERUSALEM  
*artichoke and truffle, spinach tortellini*  
€6.25

CHAR GRILLED IRISH SALMON  
*fricassée of potato, bacon and baby sprouts*  
€19.50

SLOW COOKED BELLY OF PORK  
*roasted parsnip and balsamic lentils*  
€21.25

GRILLED SEABASS  
*potato fondant, winter root vegetables*  
€21.50

CORN FED CHICKEN  
*with parmesan polenta, wild mushroom tapenade*  
€18.75

BUTTERNUT SQUASH AND  
GNOCCHI GRATIN  
*sage beurre noisette, parmesan fritter*  
€19.00

TRADITIONAL FISH AND CHIPS  
*homemade tartare sauce with pea purée*  
€18.50

### SIDES

Buttered new potatoes, smoked sea salt and herbs €3.90  
Sauté green beans and bacon €3.90  
Chunky homemade twice cooked chips €3.90  
Steamed fresh winter vegetables and herb butter €3.90

Creamed butter mashed potato €3.90  
Rocket, tomato, cucumber, and balsamic onion  
with baby leaves and shaved parmesan €4.80

### BEVERAGES

Mineral Water – still / sparkling €4.00  
Pepsi / 7 up / Lemon Soft Drink €2.80  
Orange / Cranberry / Apple Fruit Juice €3.00  
Bottled Beers €4.80

### HOT DRINKS

Americano €2.65  
Café Latte €2.95  
Cappuccino €2.95  
Espresso €2.40  
Hot Chocolate €3.00  
*Low fat / soya / skimmed milk available*  
Breakfast Tea €2.65  
Herbal and Fruit Tea €2.80 *please ask your waiter*  
Irish Whiskey Coffee €6.50  
Baileys Cream Coffee €6.50  
Hot Port €5.50

### DESSERT

Chocolate brownie with caramelised walnut €6.50  
Vanilla crème brûlée, winter berry salad €6.50  
Romanoff's strawberry cheesecake, sable biscuit crumb € 6.50  
Café Gourmand: €7.50  
*3 mini desserts with espresso coffee*  
Irish Artisan cheeseboard, pickled pear marmalade,  
walnut toast €7.50

### PRE-CONCERT DINNER MENU - €27.50

Starter or Dessert with a Main Course and Tea/Coffee

Chef's homemade soup of the day

Chicken liver parfait, pear chutney and toasted brioche  
Caesar salad with bacon lardons and parmesan cheese

Smoked salmon with blini and lemon crème  
fraiche (€2 supplement)

Irish salmon fricassée of potato, bacon and baby sprouts

Corn-fed chicken with parmesan polenta, tapenade  
and wild mushroom sauce

Butternut squash and gnocchi gratin,  
sage beurre noisette, parmesan fritter

Traditional fish and chips homemade tartare sauce  
with pea purée (€2 supplement)

Chocolate brownie with caramelised walnut

Romanoff's strawberry cheesecake, sable biscuit crumb  
Vanilla crème brûlée, winter berry salad (€2 supplement)

## WINE COLLECTION

### WINES BY THE GLASS WHITE

Pinot Grigio, *Cantina Tollo, Ventosa (Italy)* €5.75  
Viura *Campo Neuvo (Spain)* €5.95  
Sauvignon Blanc, *Takun Reserva (Chile)* €6.00  
Reisling, *De Bartoli Sacred Hill (Australia)* €7.00  
Chardonnay, *Table Mountain (South Africa)* €6.25  
Chardonnay *Babington Brook (Australia)* €6.50  
Chenin Blanc, *Arniston Bay (South Africa)* €7.00  
Mâcon-Lugny *du Boeuf (France)* €8.50

### RED

Montepulciano *Cantina Tollo, Ventosa (Italy)* €5.75  
Tempranillo, *Campo Neuvo, (Spain)* €5.95  
Merlot, *Takun Reserva (Chile)* €6.00  
Shiraz, *Table Mountain (South Africa)* €6.25  
Cabernet Sauvignon *Takun Reserva (Chile)* €6.50  
Shiraz *Babington Brook (Australia)* €6.50  
Malbec *Bodega Lurton (Argentina)* €6.50  
Côté du Ventoux, *Rhone (France)* €7.50

### HALF SIZED (375ML)

Mâcon-Lugny *du Boeuf* €17.50  
Torres, Viña Sol €13.00  
Torres, Sangre de Toro €13.00  
Côté du Ventoux, Rhone €16.00

### WINES BY THE BOTTLE WHITE

Pinot Grigio, *Cantina Tollo, Ventosa (Italy)* €19.95  
Viura *Campo Neuvo (Spain)* €21.00  
Sauvignon Blanc, *Takun Reserva (Chile)* €22.00  
Reisling, *De Bartoli Sacred Hill (Australia)* €27.00  
Chardonnay *Babington Brook (Australia)* €26.50  
Sauvignon Blanc *Stoneburn, Marlborough (New Zealand)* €33.00  
Chenin Blanc, *Arniston Bay (South Africa)* €26.95  
Viognier *Wakefield 80 (Australia)* €27.00  
Mâcon Villages, *Les Vignerons D'ige (France)* €35.00  
Sauvignon Blanc, *Stoneleigh, (New Zealand)* €35.00  
Pouilly Fumé, *Les Cornets (France)* €42.00  
Chablis, *Louis Latour (France)* €46.00

### RED

Montepulciano *Cantina Tollo, Ventosa (Italy)* €19.95  
Tempranillo, *Campo Neuvo, (Spain)* €21.00  
Merlot, *Takun Reserva (Chile)* €22.00  
Cabernet Sauvignon *Takun Reserva (Chile)* €26.00  
Shiraz *Babington Brook (Australia)* €26.50  
Malbec *Bodega Lurton (Argentina)* €26.00  
Fleurie, *Joseph Drouhin (France)* €38.00  
Côte du Rhone, *Paul Jaboulet Aine (France)* €30.25  
Crianza Vega *Rioja (Spain)* €29.50  
St. Emilion Grand Cru *Chateau Trimoulet (France)* €49.00  
Pinot Noir *Stoneburn (New Zealand)* €38.00  
Chateaufort Du Pape *La Bernadine (France)* €49.50  
Crozes Hermitage *Les Meysonniers (France)* €36.00  
Gigondas, *Chapoutier, (France)* €39.95

### SPARKLING

Deutz Brut Classic *N.V Champagne* €14.95 glass €72.00 bottle  
Deutz Brut Rosé *N.V Champagne* €16.50 glass €79.00 bottle  
Cava Brut, *Sant Manel* €9.50 glass €36.00 bottle  
Prosecco *Proves Frizzante* €6.00 glass €28.00 bottle

### STICKY OR SWEET

Warres late bottled *Vintage Port (Portugal)* €10.50 glass €50.50 bottle  
Muscat, *Rutherglen Estates (Australia)* €9.50 glass €35.00 bottle  
Beaumes de Venise, *Jaboulet, Muscat (France)* €9.50 glass €24.00 bottle  
Tokaji Disznókő, *4 Puttonyos (Hungary)* €10.50 glass €55.00 bottle

### RUBY ROSE

Pinotage Rosé *Hout Bay (South Africa)* €6.00 glass €26.50 bottle