



Starters

Chestnut and Wild Mushroom Soup with Soft Poached Organic Hens Egg

Citrus Salmon with Apple and Fennel Salad and Smoked Almonds

Irish Beef Carpaccio with Salsa Verde, Pecorino Crisps, Lemon and Rocket

Fivemiletown Goats Cheese Panna Cotta, Basil and Mascarpone Cream,
Slow Roast Cherry Tomatoes and Pine Nut Praline

Dublin Bay Prawn Dumplings, Pickled Shimeji Mushrooms, Coconut and
Lemongrass Broth (€3.00 Supplement)

Main Courses

Spinach and Buffalo Milk Ricotta Cannelloni with Muscat Pumpkin, Basil Pesto and
Buttered Greens

Butter Poached Corn-fed Chicken Breast with a Sage and Parmesan Crust with
Potato Churros, Carrot and Anise Puree and Thyme Jus

Pan Fried Hake with Smoked Haddock Brandade, Lemon Gel, Spring Onion and Pistachio
Dressing

Roast Organic Salmon, Herb Gnocchi, Parmesan, Poached Hens Egg, Pine Nut and
Spring Onion Pesto

Omaha USDA Select Grade **Sirloin Cap** 250g/9oz Pure Breed Black Angus
Fed organic grains and hung for 28 days on the bone (€5.00 Supplement)

All our Beef is 100% Irish.

Follow us on [Facebook](#): Bon Appetit Malahide and [Twitter](#): bonappmalahide