



2017

Chapter One Vegetarian Menu 2017

Chapter One

Follow this and additional works at: <http://arrow.dit.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Chapter One, "Chapter One Vegetarian Menu 2017" (2017). *Menus of the 21st Century*. 158.
<http://arrow.dit.ie/menus21c/158>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@DIT. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@DIT. For more information, please contact yvonne.desmond@dit.ie, arrow.admin@dit.ie, brian.widdis@dit.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





CHAPTER ONE

*THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE*

VEGETARIAN MENU

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



Vegetarian Menu

Rehydrated crapaudine beetroot, bonito vinegar, onion
soubise

or

Japanese pearl tapioca, St Tola goat's cheese,
spinach, mushroom

**

Textures of Jerusalem artichoke, truffle vinaigrette

**

Ravioli of Coolea cheese, poached shitake, sweet
potato, Japanese broccoli

**

Dessert

**

TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Site design by **Open**
Photography: Barry McCall &
Barabara Corsico - restaurant
interior

