



2017

L'Ecrivain Kitchen Dinner Menu 2017

L'Ecrivain

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The Kitchen Dinner Menu

€75

Organic Salmon

Mi- cuit, Cured, Oak Smoke, Potato, Horseradish, Sea Cress, Shallot

Jerusalem Artichoke Risotto

Walnut, Egg Yolk Purée

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Helvick Hake

Cauliflower, Capers, Samphire, Shrimp & Brown Butter

Dry Aged Irish Beef

Sirloin, Chanterelles, Onion, Jus, Mushroom Purée

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Chocolate

Moelleux, Salt, Brown Butter, Tonka

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Tea / Coffee & Petits Fours