

-1900-

Nineteen Hundred

PRE - THEATRE 2 COURSE €34.95 - 3 COURSE €39.95

(Available between 5pm and 6:30pm)

STARTERS

SOUP DU JOUR

Served with brown bread |1a|7|9|

WILD MUSHROOM ARANCINI (V)

Mozzarella, truffle veloute, parmesan tuille |1a|7|

MUSSELS MARINIER

Fresh roaring water bay mussels, Shallots,
White wine, garlic cream, Parsley |1a|7|12|

MAIN COURSE

Chicken Ballotine,

Ceps mushroom duxelles, braised Bok choi,
black garlic pomme puree, chicken jus |7|9|12|

Atlantic Seabass

Pan roasted seabass, Cannellini cassoulet, Morteau sausage,
clams, lemon salsa Verde |7|10|12|

Pork Chops

Sizzling pork chop, Salsify cream, Orange,
Buttered parsley potatoes,
Glazed carrots, Charcutier sauce |7|

Risotto

Butternut velouté, Shitake mushroom,
Celeriac chips, Parmesan cheese |7|

DESSERT

CHOICE OF DESSERTS

from a la carte menu

Grilled steak €30

10oz FXB Aged Sirloin Beef Steak with roast cherry vine tomatoes, peppercorn au poivre
& steak pommes frites |1a|7|

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

List of 14 Allergens:

1. Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt|2. Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill|3. Eggs|4. Fish|5. Peanuts|6. Soybeans|7. Milk|8. Nuts:a)Almonds, b)Hazelnut, c)Walnut, d)Cashews, e)Pecan , f)Brazil Nuts, g)Pistachio, h)Macadamia, i)Queensland |9. Celery: Celeriac |10. Mustard |11. Sesame Seeds |12. Sulphur dioxide and Sulphite |13. Lupin |14. Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid| V- Vegetarian |VE- Vegan |GF - Gluten free