

BALFES

SET LUNCH MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter V
Chicken liver parfait, caramelised onion chutney & toasted brioche
Buffalo milk burrata, chargrilled peppers, datterini & capers v
Balfes classic Caesar salad, rosemary focaccia, parmesan & anchovy dressing

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, tomato relish, beef tomato, club sauce & fries
Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil
Deep-fried haddock & chips, mushy peas & tartare sauce
Balfes bean burger, pickle, tomato, pesto, spinach, vegan mayonnaise & fries VE
Steak frites 6oz, peppercorn sauce, green salad & vinaigrette

SIDE

Tenderstem broccoli, fine beans, lemon & olive oil VE €6
French Fries V €5.50
Buttered heritage V €5.50
Truffle & Parmesan fries V €7.50

DESSERT

Sticky toffee pudding, rum & raisin ice cream V
Café Gourmand: Three miniature desserts & your selection of tea or coffee v
Classic vanilla crème brûlée, blackberries & almond shortbread v
Scúp natural Irish ice cream selection V
Strawberry, vanilla, chocolate or rum & raisin

€55

V - Vegetarian | VE - Vegan

We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, or who may wish to know about the ingredients used, please refer to our allergen book available from your server.

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BALFES

SET DINNER MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter v
Salmon tartare, avocado, soy & sesame, corn tortilla
Buffalo milk burrata, chargrilled peppers, datterini & capers v
Balfes classic Caesar salad, rosemary focaccia, parmesan & anchovy dressing

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, tomato relish, beef tomato, club sauce & fries
Atlantic prawns linguine, garlic, lemon & chilli
Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil
Roasted winter squash, chickpea salsa, pumpkin seeds & pomegranate dressing VE
Grass-fed 10oz ribeye steak & fries, caramelised onions, confit tomato & peppercorn sauce

SIDE

Tenderstem broccoli, fine beans, lemon & olive oil VE €6
French Fries V €5.50
Buttered heritage V €5.50
Truffle & Parmesan fries V €7.50

DESSERT

Sticky toffee pudding, rum & raisin ice cream V
Balfes vegan Tiramisu VE
Classic vanilla crème brûlée, blackberries & almond shortbread V
Scúp natural Irish ice cream selection V
Strawberry, vanilla, chocolate or rum & raisin

€68

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