

BALFES

SET LUNCH MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter V (1 wheat, 7)

Bresaola, apple & celeriac rémoulade (1 wheat, 3, 7, 9, 10)

Buffalo milk burrata & crusty baguette, peperonata, crispy capers & basil pesto V (1 wheat, 6, 7, 8 almond, 12)

Balfes classic Caesar salad, rosemary croutons, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, crispy onion, pickles, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil (1 wheat, 3, 7, 12)

Deep-fried haddock & chips, mushy peas & tartare sauce GF (3, 4, 6, 10, 12)

Balfes bean burger, pickle, tomato, pesto, spinach, vegan mayonnaise & fries VE (1 wheat, 6, 8 cashew, 10, 12)

Steak frites 6oz, peppercorn sauce, green salad & vinaigrette GF (6, 7, 12)
supplement of €5

SIDE

Tenderstem broccoli, hazelnut & lemon VE/GF €8 (8 hazelnut)

French fries V/GF €6 (6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries GF €8 (6, 7)

DESSERT

Fig & grape pavlova, chantilly cream & honeycomb butter V/GF (3, 7)

Café gourmand - Three miniature desserts (variable)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Scúip natural Irish sorbet selection VE
strawberry, pear, passion fruit

€55

V - Vegetarian | VE - Vegan | GF - Gluten free | 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. Our teas and coffees are sustainably certified.
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

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BALFES

SET DINNER MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter V (1 wheat, 7)

Chicken liver parfait, apple & raisin chutney, toasted brioche (1 wheat, 7, 12)

Buffalo milk burrata & crusty baguette, peperonata, crispy capers & basil pesto V (1 wheat, 6, 7, 8 almond, 12)

Balfes classic Caesar salad, rosemary focaccia, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, crispy onion, pickles, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil (1 wheat, 3, 7, 12)

Seafood linguini & roasted cherry tomato, white wine sauce (1 wheat, 2, 3, 7, 12, 14)

Pan-fried gnocchi, roasted sun dried cherry tomato, baby spinach, Cashel blue cheese & basil pesto V (1 wheat, 3, 7, 8 pine nut)

Grass-fed 10oz ribeye steak & fries, caramelised onions, confit tomato & peppercorn sauce GF (6, 7, 12)
Supplement of €8

SIDE

Tenderstem broccoli, hazelnut & lemon VE/GF €8 (8 hazelnut)

French fries V/GF €6 (6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries GF €8 (6, 7)

DESSERT

Warm apple crumble & vanilla ice cream V (1 wheat, 3, 7)

Chocolate fudge cake, cherry ice cream & compote V €11 (1 wheat, 3, 7, 12)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Fig & grape pavlova, chantilly cream & honeycomb butter V/GF (3, 7)

€65

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