

BALFES

SET FESTIVE LUNCH MENU

STARTER

Goat's cheese croquettes, beetroot & apple rémoulade, cranberry sauce & pecan V (1 wheat, 3, 6, 7, 8 pecan)

Duck & chicken liver parfait, apple & raisin chutney, toasted brioche (1 wheat, 3, 7, 12)

Buffalo milk burrata & crusty baguette, charred red pepper, 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, peppery rocket, aged parmesan, lemon & capers sauce (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)

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

Chocolate mousse & raspberry compote, crème fraîche & honeycomb 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)

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

Your selection of tea and coffees

2-course €53 | 3-course €63

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 FESTIVE DINNER MENU

STARTER

Wrights of Marino salmon gravlax, crème fraîche, fennel & cucumber,
Balfes granary bread (1 wheat, 4, 7, 12)

Duck & chicken liver parfait, apple & raisin chutney, toasted brioche (1 wheat, 3, 7, 12)

Buffalo milk burrata & crusty baguette, charred red pepper,
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

Chicken Milanese, peppery rocket, aged parmesan, lemon & capers sauce (1 wheat, 3, 7, 12)

Atlantic pan-fried cod fillet & sauce vierge, lemon crushed potato GF (4, 7, 12)

Wild Irish venison stew, creamy mash potato, glazed carrots & crispy puff pastry (1 wheat, 7, 12)

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

28-day dry-aged 10oz ribeye steak & fries, caramelised onions,
confit tomato & peppercorn sauce GF (6, 7, 12)

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)

Sticky toffee pudding, rum & raisin ice cream V (1 wheat, 3, 7, 12)

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

Balfes vegan chocolate brownie & vanilla ice cream, candied pecan VE/GF (8 pecan)

€75

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