

VALENTINES MENU 2023

€55_{pp}

SNACKS TO SHARE

Roast Scallop, Sweetcorn, Red Pepper Escabeche, Chorizo ^{2 7 12 14}

Pork & Black Pudding Croquette, Butternut Squash, Fried Sage ^{1a 3 7 10 12}

Tuna Sashimi, Sesame, Watermelon, Ponzu ^{4 6 11}

Crispy Chicken Wing, Chili Miso, Lime ^{1a 3 5 6 7 10 11 12}

CHOOSE YOUR MAIN TO SHARE

Slow Cooked Beef Short Rib, Triple Cooked Chips, Grilled Cabbage, Mushrooms A La Grecque, Pepper Sauce ^{6 7 12}

Roast Halibut On The Bone, Champ Mash, Mussels, Buttermilk, Dill, Salty Fingers ^{4 7 12 14}

Pithivier Pie, Goats Cheese, Smoked Celeriac, Creamy Truffle Leeks, Mushrooms, Balsamic, Rocket Salad ^{1a 3 7 9 12}

CHOOSE YOUR DESERT TO SHARE

Warm Double Chocolate Cookie, Salt Caramel Ice Cream, Vanilla Ice ^{1a 7 8f}

Apple and Blackberry Crumble, Toasted Hazelnuts, Vanilla Ice Cream ^{1a 7 8f}

All meat used on site is of Irish Origin. 100% of tips are received by staff.
12.5% service charge for tables of 6 or more.

ALLERGEN INFORMATION

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pine nut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs

CAFE en SEINE

39/40 DAWSON ST, DUBLIN IRELAND

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