



FOOD MENU



“Food brings people together on many different levels.
It’s nourishment of the soul and body; it’s truly love.”

– Giada De Laurentiis

CANAPES

CHICKEN LOLLIPOPS

Beer battered chicken lollipops served with a sweet chilli and BBQ glaze - 4 pcs

€16

MINI CORN DOGS

Cocktail sausages in a corn batter served with home-made ketchup and mustard mayo - 3 pcs

€12

WAGYU & FOIE CONES

Tomato infused mini cones filled with foie gras pate and topped with Wagyu tartare - 3 pcs

€18

BAKED CAMEMBERT

Baked Camembert cheese fingers wrapped in kataifi pastry served with fig chutney (v)

€15

BITES TO SHARE

WAGYU SANDO

Wagyu sando toast topped with a homemade smoked mustard sauce - 4 pcs

€22

SALMON TARTARE

Salmon tartare served on fried crispy rice topped with salmon caviar and fresh chilli - 3 pcs

€15

CRISPY PORK BUNS

Crispy pork belly tossed in a hoisin and peanut sauce served in a steamed bun - 2 pcs

€14

VEGETABLE ROLL

Sautéed vegetables wrapped in a light filo pastry served with chilli sauce - 4 pcs (v)

€14

PRAWN TACOS

Mini soft-shell taco served with a prawn tempura, pickled cabbage and sriracha mayo - 3 pcs

€15

LOBSTER ARANCINI

Risotto Milanese filled with lobster, topped with wild garlic pesto - 3 pcs

€16

DUCK VIETNAMESE ROLL

Smoked duck Vietnamese steamed roll, filled with rice noodle, mango and Chinese cabbage - 4 pcs

€16

CRAB POCKETS

Crispy crab toast filled with shredded king crab - 2 pcs

€15

STARTERS

CHICKEN SOUP

Chicken soup topped with homemade chicken dumplings

€15

RABBIT

Fusilli pasta tossed in a local rabbit ragú, fresh peas and finished with Parmesan shavings

€16

RAVIOLI

Asiago and porcini ravioli tossed in a brown butter with crispy sage (v)

€16 | €24 MAIN PORTION

PRAWN TEMPURA

Champagne prawn tempura tossed in a sweet chilli dressing served with a petite salad

€18

RISOTTO

Cacio pepe risotto topped with shrimp and black truffle shavings (vegetarian option available)

€18 | €24 MAIN PORTION

SCOTTISH SCALLOPS

Fresh Scottish scallops finished with a prawn cream sauce topped with breadcrumbs and Parmesan

€19 | €38 MAIN PORTION

BEEF CARPACCIO

Beef carpaccio topped with fresh burrata cheese, honey and mustard dressing

€16

BEEF POT PIE

Chunks of Argentinian beef fillet, sautéed with ale, wrapped in a buttery short crust pastry

€15

"I cook with wine. Sometimes I even add it to the food."

- W.C. Fields

TO GIN OR NOT TO GIN?

Please ask to see the drinks menu for a full list of gins

THE 59 CLASSIC G&T

Hendrick's gin, Fever-Tree Mediterranean tonic, cucumber & pink peppercorns

€12

THE PINK SPRITZ GIN

Gordon's pink gin, prosecco, lemonade & fresh berries

€12

THE GINTONICA G&T

Monkey 47 gin, Fever-Tree Indian tonic, slice of orange and juniper berries

€12



"The only way to get rid of a temptation is to yield to it."

– Oscar Wilde

MAIN COURSE

CLASSIC BEEF WELLINGTON

Fillet of beef coated in a mushroom duxelles wrapped in Parma ham and puff pastry

€38

DUCK BREAST

Sous vide duck breast crusted with coloured quinoa served with an orange and pineapple sauce

€32

LAMB RACK

Herb crusted lamb rack served with spiced couscous, tabbouleh and hummus

€38

ARGENTINIAN FILLET

Pan seared Argentinian fillet of beef topped with a poached egg, wilted spinach, truffles and béarnaise sauce

€36

VEGETARIAN CORDON BLEU

Baked marrow and mushroom roulade filled with smoked scamorza cheese, served with bechamel (v)

€26

SEA BASS

Oven baked seabass served with a shrimp, caper and lemongrass sauce

€29

CRUSTED SALMON

Baked salmon topped with a herb crust, grilled asparagus and caviar sauce

€30

RIBEYE

Grilled USDA ribeye with a mustard and pepper cream sauce topped with tempura onion fingers

€36

One cannot think well, love well,
sleep well, if one has not dined well.

- Virginia Woolf

WHY NOT BUBBLES?

Please ask to see the wine menu for a full selection of Champagne and Prosecco

PROSECCO, BORGO MOLINO

Prosecco Millesimato Brut

€9

CHAMPAGNE, BARONS DE ROTHSCHILD

Brut Champagne 150ml

€18

CHAMPAGNE, VEUVE CLICQUOT

Brut Champagne
(by glass) 150ml

€24

SIDES

FRENCH FRIES WITH CAJUN SALT

€5

GRILLED VEGETABLES

€7

CAULIFLOWER TEMPURA
SERVED WITH TAHINI CREAM

€8

HONEY BUTTER CORN

€6

TRUFFLE MASHED POTATOES

€7

ROASTED BABY POTATOES

€5

PUMPKIN AND BRIE CROQUETTES

€8

SAUCES

BÉARNAISE SAUCE, PEPPER SAUCE, TRUFFLE SAUCE

€3



DESSERTS

WARM PUDDING

Warm milk chocolate pudding served
with dark chocolate ice cream

€12

PECAN PIE

Baked pecan tart topped with salted caramel
and vanilla ice cream

€12

CRÈME BRÛLÉE

Baked vanilla Madagascar brûlée

€10

PAVLOVA

Baked fluffy meringue filled
with fresh berries and cream

€12

CHEESECAKE

Our signature strawberry shaped cheesecake
filled with strawberry coulis

€12

CHOCOLATE BAR

Home made pistachio chocolate bar

€14

AFTER DINNER TREATS

Please ask to see the drinks menu for a full list of liqueurs and digestives

ESPRESSO MARTINI

€12

AFTER EIGHT COCKTAIL

€12

GLASS OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE

€18

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

€24



“People who love to eat
are always the best people.”

- Julia Child



FEELING FABULOUS?
WHY NOT TAG IN?



Instagram

www.fiftyninerepublic.com