



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

TO START

OYSTERS

Freshly shucked Perle Blanche oysters, accompanied by a delicate red onion vinaigrette – 1pc

€6

BITES TO SHARE

TUNA TARTARE

Fresh hand-cut tuna, served on a crispy nori cracker, finished with miso chilli dressing – 3pcs

€18

PRAWN TACOS

Mini soft-shell tacos with crispy prawn tempura, fresh pico de gallo, pickled cabbage and sriracha mayonnaise – 3pcs

€15

MINI PIZZETTA

Confit cherry tomatoes, yellow pizzutello, creamy stracciatella, and organic baby basil (v)

€16

LOBSTER BRIOCHE ROLL

Cajun butter-poached lobster in soft brioche, sweet corn relish, and wild onion mayo - 1pc

€12

MEXICAN BEEF TACOS

Homemade corn tortilla filled with slow-pulled beef, chipotle mayo, and guacamole salsa – 3pcs

€16

BEEF TARTARE

Prime hand-cut beef fillet, classic French dressing, toasted brioche, and topped with cured egg yolk – 3pcs

€18

STARTERS

RISOTTO

Creamy butternut risotto with seared scallops, coconut & ginger foam and crispy puffed rice (vegetarian option available)

€22

LINGUINE

Garlic and lemon emulsion, served with fresh vongole veraci and aged mullet bottarga

€26

RAVIOLI

Pecorino-filled pasta in a rich cacio e pepe sauce, finished with shaved summer truffles (v)

€18

FOIE GRAS TERRINE

Champagne and peppercorn foie gras, poached pear, and warm buttery brioche

€30

CHICKEN & QUINOA SALAD

Tender grilled chicken, tri-colour quinoa, fresh herbs, and a light honey dressing

€16

FRITTO MISTO

Lightly fried courgettes, calamari, local prawns, and lobster with saffron mayo

€24

DUCK CARPACCIO

Smoked duck with crispy brie bites, grapefruit segments, and fig chutney

€16

"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

€14

THE PINK SPRITZ GIN

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

€14

THE GINTONICA G&T

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

€14



"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, served with seasonal vegetables, and beef jus

€39

URUGUAYAN BEEF FILLET

Tenderloin steak with pan-seared foie gras, pommes dauphine, summer greens and rich beef jus

€39

SEABASS

Pan-seared seabass with caviar beurre blanc, pickled kohlrabi, and citrus notes

€29

RIBEYE

Grilled ribeye served with braised shallots, maple-glazed carrots, and Bordelaise sauce

€36

BREAM ROYALE

Crispy battered sea bream filled with scallop and local prawn mousseline, served with mashed peas, and curry hollandaise

€34

SEASONAL VEGETABLE CURRY

Grilled seasonal vegetables, jasmine rice, and golden curry sauce served at your table (v)

€27

SLOW-BRAISED PORK BELLY

Asian influenced local pork belly with baby pak choi, sweet corn, and pork reduction

€32

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

€22

SIDES

CLASSIC FRENCH FRIES

€5

KIMCHI FRIED RICE

€8

CREAMY LEEK MASHED
POTATOES

€6

GREEN BEAN & LOCAL GOAT
CHEESE SALAD

€7

BROCCOLINI WITH TAHINI
& CHILLI DRESSING

€8

SAUCES

BÉARNAISE SAUCE, PEPPER SAUCE, TRUFFLE SAUCE

€3



DESSERTS

LEMON TART

Silky lemon curd set in a crisp buttery pastry shell with a caramelised sugar crust, finished with candied lemon and a touch of crème fraîche

€12

STRAWBERRY CHEESECAKE

Our signature strawberry cheesecake filled with a vibrant fresh strawberry coulis

€12

WHITE CHOCOLATE & PASSION FRUIT DELICE

Light white chocolate crémeux layered with passion fruit coulis and vanilla sponge, coated in white chocolate and hazelnut nibs

€10

SELECTION OF FRENCH CHEESES

€25

VALRHONA CHOCOLATE TRUFFLES

€12

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