

FIFTY NINE REPUBLIC

AMUSE

Variety of focaccia & marinated olives (v)
&
Pumpkin and Brie arancini, finished with truffle mayo and toasted pumpkin seeds (v)

STARTER

Beef Tartare, hand-cut beef tenderloin,
French-style dressing and cured egg yolk, served with toasted brioche
or

Creamy butternut risotto, coconut & ginger foam, puffed rice (v)
or

Pizzetta , cured tuna belly, crispy marrows and guacamole sauce

MAIN

Beef Fillet Medallions, potato purée and served with bone marrow jus
accompanied with seasonal vegetables
or

Pan seared Meagre, finished with garlic, white wine, variety of shellfish,
confit cherry tomatoes and organic basil
or

Aubergine Lasagna , organic tomato & basil base, Parmigiano Reggiano 24 month
with crispy basil (v)

DESSERT

Strawberry-shaped cheesecake filled with strawberry coulis
or

Valrhona Chocolate Truffles

€75 per person

