

chophouse

New Year's Day MENU 2024

STARTERS

SEABASS CEVICHE

Pico de gallo, avocado puree, sesame oil, radish, coriander

SMOKED PORK BELLY

House made brown sauce, confit egg yolk, charred shallot, onion powder, toasted bread

ROASTED CAULIFLOWER RISOTTO

Acquerello rice, roasted hazelnuts, fermented green chilli

TAGLIATELLE BEEF RAGU

Slow cooked ground prime beef, mascarpone, rucola, fresh herbs, parmesan oil

MAIN COURSE

BURNT CABBAGE (VEGAN)

Tuscan bean puree, crispy cannellini beans, lemon caper sauce

GRILLED SEABASS

Sauteed spinach, tahini cream, crispy nori

PAN-SEARED CORN-FED CHICKEN

Spiced celeriac puree, wilted kale, chicken jus

ARGENTINIAN BEEF RIBEYE

Grilled bok choy, beurre noisette espuma, black sesame seeds

DESSERTS

BAKEWELL TART

Almond frangipane, warm Bailey's Angeles

CHOCOLATE FONDANT

Dark chocolate, raspberry sorbet

PRICE €65

MICHELIN
2023