

chophouse

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DEGUSTATION MENU

€70 pp

Carrot & Miso Custard

Carrot tartar, carrot crisps, dill

Steak Tartar

Gherkins, caper, truffle oil preserve, egg yolk, potato crisps

Risotto al Rosamarino

*Acquarello rice, rosemary butter, parsley powder,
Parmigiano Reggiano espuma*

Grilled Seabass

Walnut gremolata, sauteed greens, preserved lemon gel

Palate Cleanser

Grilled Argentinian Beef Ribeye

White onion fondant, white onion puree, chives, Martini jus

Pistachio Savarin

Lemon and pistachio curd, caramelized pistachios, olive oil ice cream

Lunch till 14:00

Dinner till 21:30

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WINE PAIRING

€30 pp

Carrot & Miso Custard

Nordesia Branco, Galicia, Spain

Vermouth

Steak Tartar

1919 Red, Marsovin, Malta

Merlot, Cabernet Sauvignon

Risotto al Rosamarino

Falanghina, Tenuta Ponte, Campania, Italy

Falanghina

Grilled Seabass

Classic, Domaine De l'Ecu, Loire, France

Moscadette

Argentinian Beef Ribeye

Cicchitti, Mendoza, Argentina

Tannat

Pistachio Savarin

El Aziz, Fina, Sicily

Grillo

Premium wine pairing option is available @ €60 per person

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PREMIUM WINE PAIRING

€60 pp

Carrot & Miso Custard

Les Traditions, Emile Beyer, Alsace, France

Gewurztraminer

Steak Tartar

Barbaresco, Pico Maccario, Piemonte, Italy

Nebbiolo

Risotto al Rosamarino

Falanghina, Tenuta Ponte, Campania, Italy

Falanghina

Grilled Seabass

Classic, Domaine De l'Ecu, Loire, France

Semillon

Argentinian Beef Ribeye

Bel, Meridiana, Malta

Syrah

Pistachio Savarin

Ra'is Essenza, Baglio Di Pianetto

Moscato

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STARTERS

- Royale Oyster**   €7 each
Fermented red chilli & aged balsamic
- Royale Oyster**   €7 each
Grilled oyster, beurre noisette, caperberries
- Royale Oyster**      €7 each
Tempura crumbs, chorizo & chilli aioli
- Grilled Asparagus**    €15
Tabini cream, puffed black sesame seeds, harissa oil
- Carrot & Miso Custard**   €12
Carrot tartar, carrot crisps, dill
- Pan Fried Red Mullet**   €16
Parsley puree, tomato confit, caper berries
- Steak Tartar**    €19
Gherkins, caper, truffle oil preserve, egg yolk, potato crisps
- Dry-aged Beef & Pork Sausage**    €16
House-made ale mustard, sauerkraut, pickled cucumber
- Risotto al Rosamarino**   €16
Acquarello rice, rosemary butter, parsley powder, Parmigiano Reggiano espuma
- Tagliatelle Beef Ragù**       €17
Prime beef ragù, mascarpone, rucola, Parmigiano Reggiano



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUTS



SOYA



CELERY



MOLLUSCS



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN




VEGETARIAN



VEGAN







chophouse



MAINS





Pressed Aubergine    €24
Spiced bean puree, charred kale, succotash salsa

Grilled Seabass    €31
Walnut gremolata, sauteed greens, preserved lemon gel

Pan-fried Red Snapper     €38
Braised fennel, fish jus, tomato preserve, dill

One-week Dry-aged Duck       €35
Roasted breast, leg croquette, pok choi, beetroot puree, pomegranate glaze, duck & umami jus






Grilled Rack of Lamb   €42
Pumpkin seed & fresh herb puree, sauteed spinach, sake & marjoram emulsion

Grilled Argentinean Beef Ribeye     €42
Shallot fondant, white onion purée, chives, Martini jus

Grilled Uruguayan Prime Beef Fillet     €46
Wilted greens, black garlic purée, red wine jus, parsley oil

MAINS ARE SERVED WITH A CHOICE OF POTATOES:

Roast Hasselback | Triple-cooked rosemary fries | Mash

Chophouse Beef Burger      €29
Australian Wagyu beef patty, Parmigiano Reggiano grated & mayo, gherkins, caramelised onion, brioche bun, triple-cooked rosemary fries

Grilled Vegetables €6
Pumpkin, zucchini, tomato

Summer Salad €6
Mixed leaves, mangetout, asparagus, lemon & olive oil dressing

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DESSERTS

White Chocolate & Avocado Parfait   <i>Caramelized nuts, dried cranberries</i>	€9
Pistachio Savarin     <i>Lemon and pistachio curd, caramelized pistachios, olive oil ice cream</i>	€8
Dark Chocolate Fondant      <i>Fior di latte ice-cream, Maldon salted caramel</i> <i>Suggested pairing with Brazilian Punch</i>	€11
Selection of Ice Creams & Sorbets <i>Vanilla, Chocolate, Strawberry, Salted caramel ice cream</i> <i>Lemon sorbet, Raspberry sorbet, Mango sorbet, Passionfruit sorbet, Coconut sorbet</i>	€3 scoop

DESSERT WINES 50 CL

Kabir, Donnafugata, Sicily <i>Moscato di Pantellaria</i>	€7
Eiswein, Petri, Pfalz, Germany <i>Riesling</i>	€15
Sauternes, Chateau d'Arche, Bordeaux, France <i>Sauvignon Blanc, Semillon</i>	€12.5

AFTER DINNER DRINKS

Brazilian Punch <i>Aged Cachaca, Fernet Branca, Mango Elixir, Condensed Milk, Lime Juice</i>	€10
Roast Hazelnut Espresso Martini <i>Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup</i>	€11
Irish Coffee <i>Premium Irish whiskey, double espresso, sugar syrup, heavy cream</i>	€6.5

ALLERGY NOTE - Should you have any allergies, kindly notify a member of staff to guide you with the food order



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