

PRIX FIXE MENU

TO START

Chicken & Ham Vol au Vent

with white wine & mushroom
sauce

(WH1,LP1,LP2,
SY,MK,MD,SP,EG,CY)

Assiette of Watermelon

Tapenade of Black Olive, Sun Dried
Tomatoes with Radish, with an Apple
and Lime dressing

Homemade Soup

Our team will advise todays Soup
Served with Garlic Croutons
(EG,MK,SE,SY,WH1)

Traditional Egg Mayonnaise

With Smoked Bacon Lardons
Croutons, Chives
(EG,MK,WH1)

MAIN EVENT

Gnocchi in Blue Cheese Sauce

Gnocchi in Cashel Blue Cheese Sauce
with Baby Spinach & Toasted Hazelnuts
(SE,SP,SY,TN,MK,WH1)

Slow Roasted Featherblade of Irish Beef

Served with Red Wine Jus and Spring
vegetables (SP,MK)

Supreme of Irish Chicken

Smoked Bacon, Buttered French Beans
& Wild Mushroom and Chive Cream
Sauce (CY,MK,SP)

Poached Wild Atlantic Salmon

With Creamy Mash Potatoes, vegetables and
Hollandaise Sauce
(CY,CS,MS GE,FH,MK,WH1)

TO FINISH

Assiette of Homemade Desserts

Chocolate Brownie (EG,MK,SE,SP,TN,WH1,WH4)
Caramel Cheesecake (EG,LP,MK,SE,SY,TN-almond)
Mixed Berry & Meringue Cloud (EG,MK)

3 courses €29.00 ,2 courses €25.00

5.00pm-7.00pm Sunday - Thursday

5.00pm-6.15pm Friday & Saturday

Food Allergies & Intolerances:

CY = Celery | CS = Crustaceans | EG = Eggs | FH = Fish | LP = Lupin | MD = Mustard | MK = Milk

MS = Molluscs | PE = Peanuts | SE = Sesame | SP = Sulphites | SY = Soya | TN = Tree Nuts

WH = Wheat | LP = LP1 = Barley | LP2 = Oats

WH = WH1= Wheat Flour, WH2 = Semolina, WH3 = Wholemeal, WH4 = Wheat Bran, WH5 = Rye

GF = Gluten Free. Should you have specific dietary requirements including vegan, vegetarian or gluten free,
please ask a member of our team who will be delighted to assist you in making selections.



Bianconi Restaurant