

BALFES

SET LUNCH MENU

STARTER

Salmon ceviche, avocado, soy & sesame, corn tortilla (1 wheat, 4, 6, 11)

Irish Angus beef carpaccio & grissini, rocket, crispy capers & parmesan (1 wheat, 6, 7, 12)

Buffalo milk burrata & crusty baguette, Heritage tomatoes, basil & pine nuts pesto V (1 wheat, 6, 7, 8 almond, pine nut, 12)

Balfes classic Caesar salad, rosemary croutons, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, crispy onion, pickles, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

Chicken Milanese, rocket, aged parmesan, lemon & caper sauce (1 wheat, 3, 7, 12)

Deep-fried haddock & chips, mushy peas & tartare sauce (1 wheat, 3, 4, 6, 10, 12)

Balfes bean burger, pickle, tomato, pesto, spinach, vegan mayonnaise & fries VE (1 wheat, 6, 8 cashew, 10, 12)

Steak frites 6oz, peppercorn sauce, green salad & vinaigrette (1 wheat, 6, 7, 12)

SIDE

Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

French fries V €6 (1 wheat, 6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries €8 (1 wheat, 6, 7)

DESSERT

Chocolate mousse & raspberry compote, whipped cream V/GF (3, 7)

Café gourmand - Three miniature desserts (variable)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Scúp natural Irish sorbet selection VE
strawberry, lemon & basil, blackcurrant

Your selection of tea and coffees

2-course €53 | 3-course €63

V - Vegetarian | VE - Vegan | GF - Gluten free | We strive to source all of our fish and seafood from sustainable sources.
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

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BALFES

SET DINNER MENU

STARTER

- Salmon ceviche, avocado, soy & sesame, corn tortilla *(1 wheat, 4, 6, 11)*
- Irish Angus beef carpaccio & grissini, rocket, crispy capers & parmesan *(1 wheat, 6, 7, 12)*
- Buffalo milk burrata & crusty baguette, Heritage tomatoes, basil & pine nuts pesto V *(1 wheat, 6, 7, 8 almond, pine nut, 12)*
- Balfes classic Caesar salad, rosemary croutons, parmesan & anchovy dressing *(1 wheat, 3, 4, 7, 10)*

MAIN COURSE

- Chicken Milanese, rocket, aged parmesan, lemon & caper sauce *(1 wheat, 3, 7, 12)*
- Wrights of Marino roasted cod fillet & green beans, red onion, roasted peppers, new baby potato & spicy mango salsa GF *(4, 6, 7, 11, 12)*
- Seafood linguini & roasted cherry tomato, white wine sauce *(1 wheat, 2, 3, 7, 12, 14)*
- Pan-fried gnocchi, baby spinach, Cashel blue, sundried tomato, pine nut & creamy basil pesto *(1 wheat, 3, 8 pine nut, 7)*
- 28-day dry-aged 10oz ribeye steak & fries, caramelised onions, confit tomato & peppercorn sauce *(1 wheat, 6, 7, 12)*

SIDE

- Tenderstem broccoli & flaked almonds VE/GF €8 *(8 almond)*
- French fries V €6 *(1 wheat, 6)*
- Buttered heritage potato V/GF €6 *(7)*
- Truffle & Parmesan fries €8 *(1 wheat, 6, 7)*

DESSERT

- Wexford strawberry & Scúp sorbet, Prosecco Rosé Valdo Marco Oro NV VE/GF *(12)*
- Wexford strawberry pavlova & ice cream, chantilly cream V/GF *(3, 7)*
- Classic vanilla crème brûlée, berries & lemon sablé biscuit V *(1 wheat, 3, 7, 8 almond)*
- Balfes vegan chocolate brownie & vanilla ice cream, candied pecan VE/GF *(8 pecan)*

€75

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