



FAHRENHEIT

EARLY BIRD MENU

CHESTNUT MUSHROOM VOLUTE

Pickled shimenjis, white truffle oil (8, 11)

SMOKED SALMON

Beetroot espuma, pickled beetroots, wasabi foam (3, 6, 7, 11, 12)

HERB GNOCCHI,

Textures of celeriac, confit egg yolk, morteau sausage (3, 10, 11, 12, 14)



SAFFRON POLENTA

Textures of cauliflower, raisin puree (11)

SLOW BRAISED FEATHERBLADE

Pearl barley, mushroom puree, glazed root vegetables (3, 8, 11, 14)

WILD IRISH SALMON

Confit baby squid, Dublin bay prawn & licorice bisque, purple potatoes (6, 9, 11)



PANNA COTTA AND STRAWBERRIES

Vanilla cream, macerated strawberries, green tea mousse, shortbreads (3, 10, 11)

PISTACHIO & POLENTA SPONGE

70 % Chocolate mousse, textures of raspberry (2, 3, 10, 11)

SELECTION OF ICE CREAMS

Please ask your server about our home made flavors (10, 11)

€26.00 2 COURSES

€32.00 3 COURSES

MONDAY-FRIDAY UNTIL 6:30 PM

**sample menu*