

**Aperitif**

Virgin Basil Smash €10

Prosecco La Farra €10

Champagne Jean Pernet Blanc de Blanc €22

Deutz Rose €28

Cocktail of the day €15

**A very warm welcome to Pearl Brasserie****a la Carte**

Warm Sourdough Baguette Isigny salted butter, €1 per person

**Starters****Dashi €22**

iberico pork dumpling, onion shiitake fondue, Paleta Bellota, pickled green jalapenos

**Avocado ① €18**

mixed nuts dukkah, sweetcorn yuzu & olive oil gazpacho

**Salmon Tartar €20**

Thai dressing, beetroot yuzu, avocado mousse, ponzu crisps

**Crispy Dublin Bay Prawns €24**

wrapped in spring roll pastry, marinated bean sprout salad  
mango & black pepper dressing

**Balfego Wild Bluefin Tuna €23**

Ponzu, apple & wasabi sorbet, avocado, grapefruit gel, timur berry tuile

**Pan Fried Duck Foie Gras €28**

apple & cinnamon compote, almond gel, toasted brioche

***Recommended with a glass of Monbazillac, Chateau Vari, 2019, €10***

All menu items are subject to change according to seasonality and availability.

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients before you order.

Allergen listing available. All allergens are openly used throughout our kitchen.  
Trace amounts may be present at all stages of cooking.

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***Six Course Surprise Tasting Menu €105***

Entire table only – subject to availability

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**Main Course**

**Roasted Butternut Squash & Red Onions** ⑤ €29

curried coconut, crispy onions, preserved lemon, coriander

**King Scallops** €40

Jerusalem artichoke, Alsace bacon, crispy onion, cepe foam

**Halibut** €42

crayfish & tarragon veloute, almond crust broccoli, salsa verde

**Suckling Pig Belly Char-Siu** €33

sweet potato & tamarind puree, stir fried baby pak choi, homemade kimchi

**French Squab Pigeon** €48

cooked two ways, crispy sushi rice, curried red onions & spinach, sweet & sour leg tempura, orange & batak pepper sauce, oyster leaves

**John Stone Irish Beef Fillet** €45

celeriac gratin dauphinois, mushroom persillade, beef jus

**Side orders for one**

Tenderstem broccoli, homemade peanut rayu, lemongrass espuma €8.50

Sun-dried tomato & saffron arancini €6

Creamy mash €6

French fries €6

⑤ Vegetarian -

Please be advised we have a 2-hour seating policy on reservations before 7:30pm

**For the past 25 years 100% (after VAT) of the service charge and gratuities have always been distributed between the team**

additional to their salary. A discretionary 12.5% service charge applies for parties of 7 guests or more.