



THE  
**PULLMAN**

Nibbles

Cheese Puff, Bia Oisín

Red Prawn

Yellowtail, Bergamot, Trout Roe

Fritz Haag, "Juffer", GG, 2018

**Chateau Beru, Cotes Aux Pretres, Chablis, 2022 \*\***

Cauliflower Agnolotti

Foie Gras, Smoked Cheddar

The Marlborist, Grande Sauvignon Blanc, New Zealand, 2023

**Bruno Bienaime, Savangin, 2022 \*\***

West Cork Turbot

Baby Fennel, Champagne, Coral

Petit-Roy, Fusion, Bourgogne, France, 2023

**Bastien Gautheron, Puligny Montrachet, 1er Cru La Garenne, 2024\*\***

Thornhill Duck

Pear, Morel, Kampot Pepper

Ried Goldsberg, Zahel, Blaufränkisch, Austria, 2019

**Gevrey-Chambertin, Domaine De La Vougeraie, 2022 \*\***

Hegarty & Lost Valley

(Supplement €15.00)

Colonel

Rhubarb, Vanilla, Redbreast

Apple & Parsnip

Hazelnut, Sheep Milk, Yeast

Chateau Montifaud, Pineau de Charentes, France

**Kracher, Beernauslese Cuvée, 2021\*\***

Treats

Pistachio Madeleine, Passionfruit Wine Gum, Dark Chocolate Kumquat

Tasting Menu

€150 per person

Pullman Wine Pairing

€90 per person

**Prestige Wine Pairing\*\***

**€190 per person**