

Pearl  
brasserie



2 Course Lunch Menu €39  
12-2.30pm

**Goat Cheese Mousse**

beetroot salad, candied walnut, aged balsamic vinegar

**Asian Style Bouillon**

duck wonton, sesame, coriander

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**Slow Cooked Beef Cheeks**

cauliflower puree, cider & mustard jus

**Seafood Risotto**

Aran Island seaweed, asparagus

Menus change throughout each season to include the finest of ingredients so some dishes may occasionally vary. We use free range eggs. Please notify your waiter if you have any allergies, allergen listing available upon request. All allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

For the past 22 years 100% (after VAT) of the service charge and gratuities have always been distributed between the team additional to their salary

A discretionary 12% service charge applies for parties of 7 guests or more

**Six Course Surprise Tasting Menu €99**

Entire table only - subject to availability

Head Chef: Sebastien Masi

Lunch a la carte Starters

**Castletownbere Crab meat €20.00**

rose watermelon, yuzu, Kohlrabi

**Crispy Dublin Bay Prawns €20.00**

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

**Pan Fried Duck Foie Gras €21.00**

apple & cinnamon compote, Beluga lentils & smoked duck

*Recommended with a glass of Monbazillac, Chateau Vari, 2017, €8.00*

Mains

**Turbot €42.00**

Jerusalem artichoke, truffle mousse, split chicken jus, capers, crispy onions

**Pigeon Rossini €44.00**

Cooked two ways, foie gras, truffle mash, truffle sauce

**John Stone Irish Beef Fillet €40.00**

celeriac gratin dauphinois, sauce bourguignon

**\*Vegetarian and Vegan menu is also available**

**Side orders per portion €6.00**

roasted carrots & kimchi

truffle arancini & parmigiano

truffle mash

homemade fries