

ETTO

Sample Christmas dinner menu

Three courses €78

Nibbles

Sourdough bread and olive oil	€4
Nocellara olives	€4.80
Smoked almonds	€4.80
Salumi and house pickle	€18

Fried

Tomato and scamorza suppli	€10
Hake and chorizo croquettes	€12
Crispy potato, wild boar, pecorino and onion jam	€12

Starters

Mussels, nduja, sweetcorn and samphire
 Roast Jerusalem artichoke, smoked gubbeen, pear and bitter leaves
 Cured mackerel, smoked potato, cucumber, oyster cream and radish
 Aged beef tartare, truffle pecorino and rosemary focaccia

Mains

Hokkaido pumpkin tortellini, pickled walnut and onion brodo
 Roast cod, cauliflower, pickled dillisk, cockles and miso beurre blanc
 Sika deer, sprouts, quince, celeriac and sauce périgueux
 Côte de boeuf, crispy garlic potatoes, mixed leaves, bordelaise sauce and
 béarnaise sauce (serves 2) (€10pp supplement)

Sides

(A portion of hashed potatoes will be served with your main course.

Add more sides as you wish.)

Hashed potatoes and lyonnaise onions €6.50

Mixed leaves, white balsamic dressing, radish and pickled shallot €6.50

Roasted Brussels sprouts, smoked bacon and maple mustard €6.50

Dessert

Red wine prunes and vanilla mascarpone

Date pudding, apple and cardamom ice cream

70% dark chocolate and hazelnut mousse, poached pear and coffee

Today's cheese: Comté, Durrus and Fourme d'Ambert (€6pp supplement)