

BALFES

SET LUNCH MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter V (1 wheat, 7)

Salmon ceviche, avocado, soy & sesame, corn tortilla (1 wheat, 4, 6, 11)

Buffalo milk burrata & crusty baguette, Heritage tomatoes, basil pesto & pine nuts V (1 wheat, 7, 8 almond, 12)

Balfes classic Caesar salad, rosemary focaccia, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, tomato relish, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil (1 wheat, 3, 7, 12)

Deep-fried haddock & chips, mushy peas & tartare sauce (3, 4, 6, 12)

Balfes bean burger, pickle, tomato, pesto, spinach, vegan mayonnaise & fries VE (1 wheat, 6, 8 cashew, 10, 12)

Steak frites 6oz, peppercorn sauce, green salad & vinaigrette (6, 7, 12)

SIDE

Tenderstem broccoli, lemon & olive oil VE €7

French fries V €6 (6)

Buttered heritage V €6 (7)

Truffle & Parmesan fries V €8 (6, 7)

DESSERT

Chocolat Liégeois, vanilla ice cream, chantilly, honeycomb & dark chocolate sauce V (1 wheat, 3, 7)

Café gourmand: Three miniature desserts & your selection of tea or coffee (variable)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Scúp natural Irish sorbet selection VE
raspberry, lemon, rhubarb

€57

V - Vegetarian | VE - Vegan | We strive to source all of our fish and seafood from sustainable sources.
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

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BALFES

SET DINNER MENU

STARTER

Soup du Jour & warm crusty baguette, salted Irish butter V (1 wheat, 7)

Irish Angus beef carpaccio, rocket, grilled peppers, capers & parmesan, extra virgin olive oil & Maldon salt (1 wheat, 7, 12)

Buffalo milk burrata & crusty baguette, Heritage tomatoes, basil pesto & pine nuts V (1 wheat, 7, 8 almond, 12)

Balfes classic Caesar salad, rosemary focaccia, parmesan & anchovy dressing (1 wheat, 3, 4, 7, 10)

MAIN COURSE

Balfes dry-aged beef burger, brioche bun, Heggarty cheddar, tomato relish, beef tomato, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

Chicken Milanese, rocket, parmesan, lemon & capers, Maybridge Fare extra virgin oil (1 wheat, 3, 7, 12)

Seafood linguini & roasted cherry tomato, white wine sauce (1 wheat, 2, 3, 7, 12, 14)

Pan-fried bulgur wheat, green vegetables, cashew nuts, baby kale, chili & sesame oil VE (1 wheat, 8 cashew, 11, 12)

Grass-fed 10oz ribeye steak & fries, caramelised onions, confit tomato & peppercorn sauce (6, 7, 12)

SIDE

Tenderstem broccoli, lemon & olive oil VE €7

French fries V €6 (6)

Buttered heritage V €6 (7)

Truffle & Parmesan fries V €8 (6, 7)

DESSERT

Chocolat Liégeois, vanilla ice cream, chantilly, honeycomb & dark chocolate sauce V (1 wheat, 3, 7)

Balfes vegan chocolate brownie & vanilla ice cream, candied pecan VE (8 pecan)

Classic vanilla crème brûlée, berries & lemon sablé biscuit V (1 wheat, 3, 7, 8 almond)

Rhubarb & coconut panna cotta, strawberry

€70

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