

BALFES

SET LUNCH MENU

STARTER

French onion soup with Gruyère croute V
(1 wheat, 7, 12)

Rosted artichoke, fennel, pomegranate, vegan feta, pecan & grissini VE
(1 wheat, 8 pecan, 12) GF+

Pan-fried gambas & crusty baguette, garlic butter, smoked romesco
(1 wheat, 2, 4, 7, 8 almonds, 12) GF+

MAIN COURSE

Chicken Milanese, rocket, aged parmesan, lemon & caper sauce
(1 wheat, 3, 7, 12)

Dexter beef burger, brioche bun, Dubliner cheese, beef tomato, crispy onion, pickles, club sauce & fries
(1 wheat, 3, 6, 7, 10, 12) GF+

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

Balfes classic Caesar salad, rosemary croutons, aged parmesan & anchovy dressing
(1 wheat, 3, 4, 7, 10) GF+

Choose one to add to your salad: grilled chicken / gambas (2, 7, 12) / avocado

Steak frites 6oz striploin & green salad, peppercorn sauce

SIDE

Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

French fries V €6 (1 wheat, 6) GF+

Buttered heritage potato V/GF €6 (7)

Parmesan fries €8 (1 wheat, 6, 7) GF+

DESSERT

Café gourmand - Three miniature desserts (variable)

Classic crème brûlée, lemon sable biscuits & fresh berries V (1 wheat, 3, 7)

Scúip natural Irish sorbet selection VE

Freshly brewed coffee & selected tea

2 courses / €58

3 courses / €69

V - Vegetarian | VE - Vegan | GF - Gluten free | 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

BALFES

SET DINNER MENU

STARTER

Pan-fried gambas & crusty baguette, garlic butter, smoked romesco
(1 wheat, 2, 7, 8 almonds, 12) GF+

Rosted artichoke, fennel, pomegranate, vegan feta, pecan & grissini VE
(1 wheat, 8 pecan, 12) GF+

Buffalo milk burrata, heritage tomatoes, pine nuts, basil pesto, olives & red onion, toasted baguette V
(1 wheat, 6, 7, 8 almond, pine nut, 12) GF+

French onion soup with Gruyère croute
(1 wheat, 7, 12) GF+

MAIN COURSE

Chicken Milanese, rocket, aged parmesan, lemon & caper sauce
(1 wheat, 3, 7, 12)

Roasted cod fillet, asparagus, baby potato, mussels, red peppers,
spinach & black olive tapenade
(1 wheat, 4, 6, 7, 11, 12, 14) GF+

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

Dexter beef burger, brioche bun, Dubliner cheese, beef tomato, crispy onion, pickles, club sauce & fries
(1 wheat, 3, 6, 7, 10, 12) GF+

8oz filet steak & rosemary potato, caramelised onions, confit tomato & peppercorn sauce
(1 wheat, 6, 7, 12) GF+

SIDE

Tenderstem broccoli & flaked almonds VE/GF €8 (8 almond)

French fries V €6 (1 wheat, 6) GF+

Buttered heritage potato V/GF €6 (7)

Parmesan fries €8 (1 wheat, 6, 7) GF+

DESSERT

Amarena cherry pavlova, black cherry ice cream & Chantilly cream V/GF (3, 7, 12)

Classic crème brûlée, lemon sable biscuits & fresh berries V (1 wheat, 3, 7)

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

Scúp natural Irish sorbet or gelato selection V/VE

Freshly brewed coffee & selected tea

€80

V - Vegetarian | VE - Vegan | GF - Gluten free | 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

f/BalfesDublin @BalfesDublin