

# BALFES

## SET LUNCH MENU

### STARTER

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

Roasted artichoke hearts with spinach & chickpea, tomato ragoût, crispy tortilla VE (1 wheat, 6, 12)

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

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

### MAIN COURSE

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

Dexter beef burger, brioche bun, Hegarty cheddar, beef tomato,  
crispy onion, pickles, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

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

Pan-fried gnocchi, creamy pumpkin sauce, baby spinach,  
soft goats cheese, pine nuts & parmesan (1 wheat, 3, 7, 8 almond, pine nut)

Steak frites 6oz & green salad, peppercorn sauce (1 wheat, 6, 7, 12)

### SIDE

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

French fries V €6 (1 wheat, 6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries €8 (1 wheat, 6, 7)

### DESSERT

Caramelised apple & wild blackberry crumble, bourbon vanilla ice cream V/GF (1 wheat, 3, 7)

Café gourmand - Three miniature desserts (variable)

Classic vanilla crème brûlée, & lemon sablé biscuits & pistachio ganache (1 wheat, 3, 7, 8 pistachio)

Scúp natural Irish sorbet selection VE

€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)

Roasted artichoke hearts with spinach & chickpea, tomato ragoût, crispy tortilla VE (1 wheat, 6, 12)

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

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

### MAIN COURSE

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

Salmon fillet, grilled Gambas, creamy white sauce, tenderstem broccoli & fondant potato (1 wheat, 2, 4, 7, 12)

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

Dexter beef burger, brioche bun, Hegarty cheddar, beef tomato,  
crispy onion, pickles, club sauce & fries (1 wheat, 3, 6, 7, 10, 12)

28-day dry-aged 10oz ribeye steak & fries, caramelised onions,  
confit tomato & peppercorn sauce (1 wheat, 6, 7, 12)

### SIDE

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

French fries V €6 (1 wheat, 6)

Buttered heritage potato V/GF €6 (7)

Truffle & Parmesan fries €8 (1 wheat, 6, 7)

### DESSERT

Caramelised apple & wild blackberry crumble, bourbon vanilla ice cream V/GF (1 wheat, 3, 7)

Classic vanilla crème brûlée, lemon sablé biscuit & pistachio ganache (1 wheat, 3, 7, 8 pistachio)

Balfes vegan chocolate brownie, candied pecan VE/GF (8 pecan)

Scúp natural Irish sorbet or gelato selection V/VE

€80

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