

# THE LOBBY LOUNGE

## EARLY BIRD MENU MONDAY TO FRIDAY 17:00-19:00 3 COURSE - €39

### TO START WITH

<b>PERRIER-JOUËT GRAND BRUT, NV</b> 28	<b>PASSION FRUIT MARTINI</b> 19	<b>PERRIER-JOUËT ROSÉ GRAND BRUT, NV</b> 31
<b>TORLEY SPARKLING WINE</b> 10 - 175 ml glass (0.0% abv)	<b>SPUMANTE BOTTEGA POETI PROSECCO</b> 16	<b>GARDEN SPRITZ</b> 19 Aperol, Soda Water, Spumante Bottega Poeti Prosecco

### SNACKS

Please choose 1 of your choice

<b>CACIO E PEPE FRITTERS</b> (5,6) 17 Broad Bean Pesto	<b>SCRAMBLED EGGS</b> (5,6) 30 Scrambled egg, Trout Caviar, Crème Fraîche	<b>KIMCHI</b> (6) 11.50
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### STARTERS

(As a supplement)

<b>CAESAR SALAD</b> (1,5,6,7,17,18) 17 Romaine Lettuce, Croûtons, Bacon Lardons, Grana Padano	<b>PRAWN COCKTAIL</b> (16,17,18,22) 30 Iceberg Lettuce, Avocado, Trout Caviar, Marie-Rose Sauce	<b>SOUP OF THE DAY (V)</b> 11.50 Your Server will advise of Today's Soup
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### MAIN COURSES

<b>CHICKEN SALTIMBOCCA</b> (5,16,18) 17 Chicken Breast, Prosciutto Crudo, Sage, Mozzarella Cheese, Pan Jus, Mash Potato, Green Beans	<b>PAN FRIED SEABASS</b> (7) 30 Ginger and Carrot Purée, Broad Beans and Spring Onion	<b>TOMATO RISOTTO</b> (6,16,18) 11.50 Basil Butter, Cherry Tomatoes, Crispy Parmesan
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#### SIDES (As a supplement)

<b>CREAMED SPINACH</b>	8
<b>SAUTÉED MUSHROOMS</b>	8
<b>SKINNY FRIES</b>	8
<b>SWEET POTATO FRIES</b>	8
<b>MIXED LEAVES SALAD</b> (17, 18)	8
<b>TRUFFLE FRIES &amp; PECORINO CHEESE</b> (5, 6, 17)	8
<b>CREAMY MASH POTATO</b> (5)	8
<b>SEASONAL VEGETABLES</b>	8
Tender Stem Broccoli, Baby Carrots & Green Beans	

#### DESSERTS

<b>APPLE AND DATE CRUMBLE</b> (1,5,6,9)	8
Rum and Raisin Ice Cream	
<b>WARM STICKY TOFFEE PUDDING</b> (1,5,6)	8
Caramel Sauce, Vanilla Ice Cream	
<b>CHEESEMONGERS'S CHOICE</b> (1,5)	8
Durrus and Cashel Blue Cheese	

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23)

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality produce is handselected by our team of chefs from Irish farms and our growers. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of four or more.