

# THE LOBBY LOUNGE

## EARLY BIRD MENU

MONDAY TO FRIDAY 17:00-19:00

3 COURSE - €39

### TO START WITH

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

### SNACKS

Please choose 1 of your choice

CACIO E PEPE FRITTERS (5,6) Broad Bean Pesto	SCRAMBLED EGGS (5,6) Scrambled egg, Trout Caviar, Crème Fraîche	KIMCHI (6)
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### STARTERS

(As a supplement)

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

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

CREAMED SPINACH	8
SAUTÉED MUSHROOMS	8
SKINNY FRIES	8
SWEET POTATO FRIES	8
MIXED LEAVES SALAD (17, 18)	8
TRUFFLE FRIES & PECORINO CHEESE (5, 6, 17)	8
CREAMY MASH POTATO (5)	8
SEASONAL VEGETABLES	8

Tender Stem Broccoli, Baby Carrots & Green Beans

### DESSERTS

APPLE AND DATE CRUMBLE (1,5,6,9)

Rum and Raisin Ice Cream

WARM STICKY TOFFEE PUDDING (1,5,6)

Caramel Sauce, Vanilla Ice Cream

CHEESEMONGERS'S CHOICE (1,5)

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.