

# SUESEY STREET

## GROUP MENU €69pp

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### STARTERS

#### Mosaic Salmon Gravlax

Nori Seaweed | Yuzu Glaze | Salmon Mousse | Pastry Cracker | Wasabi Mayo | Citrus Dressing  
(msc,g1,d,n1)

#### Beef Short Rib

White Cabbage Coleslaw | Red Apple Gel | Garlic Sauce | Chive Oil (c,sd,md,m,d)

#### Beetroot Gnocchi

Sautéed Morels | Mushroom Glaze (V)

### MAIN COURSES

#### 28-Day Dry Aged Striploin Steak

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Celeriac Purée |  
Triple Cooked Chips | Jus (E, D, G1)

#### Fillet of Cod

Garlic Pimentón Potato | Gremolata Sauce | Lemon (e,d,mcs,f)

#### Pressed Marinated Cauliflower

Braised Leeks | Caramelized Onions | Celeriac Purée | Black Garlic Gel (V)

### DESSERTS

#### Cream Cheese & Spiced Apple

Miso Caramel | Almond Sable | Vanilla Custard (g,d,e,n1,n5,m)

#### Tonka Mousse | 15

Tonka Milk Chocolate | Olive Oil Hazelnut | Blackberry | Flax Seed Chips |  
Mocha Ice Cream | Biscuit (g,d,e,n5,m)

# SUESEY STREET

## GROUP MENU €84pp

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### STARTERS

#### **Mosaic Salmon Gravlax**

Nori Seaweed | Yuzu Glaze | Salmon Mousse | Pastry Cracker | Wasabi Mayo | Citrus Dressing  
(msc,g1,d,n1)

#### **Beef Short Rib**

White Cabbage Coleslaw | Red Apple Gel | Garlic Sauce | Chive Oil (c,sd,md,m,d)

#### **Beetroot Gnocchi**

Sautéed Morels | Mushroom Glaze (V)

### MAIN COURSES

#### **Dry Aged Fillet of Beef**

Wild Mushrooms Duxelles | Fine Bean &  
Parma Ham | Burnt Celeriac Purée | Triple Cooked Chips | Jus (e, d, g1)

#### **Fillet of Cod**

Garlic Pimentón Potato | Gremolata Sauce | Lemon (e,d,mcs,f)

#### **Pressed Marinated Cauliflower**

Braised Leeks | Caramelized Onions | Celeriac Purée | Black Garlic Gel (V)

### DESSERTS

#### **Cream Cheese & Spiced Apple**

Miso Caramel | Almond Sable | Vanilla Custard (g,d,e,n1,n5,m)

#### **Tonka Mousse | 15**

Tonka Milk Chocolate | Olive Oil Hazelnut | Blackberry | Flax Seed Chips | Mocha Ice  
Cream | Biscuit (g,d,e,n5,m)

#### **Selection Of Farmhouse Cheese**

Chutney | Grapes | Quince | Crackers (e,d,g1,n,sd)

**ALLERGENS: Please notify your waiter if you have any food allergies or intolerances. Items marked by a letter may contain one or more or a product of the following..**

egg (e) dairy (d) crustacean (cn) fish (f) soybean (sb) celery (c) mustard (md) sesame (s) sulphur dioxide (sd) lupin (l) molluscs (mcs) peanut (p) milk (m).

Gluten: wheat (g1) spelt (g2) rye (g3) barley (g4) oats (g6)

Nuts: almond (n1) walnut (n3) pistachio (n4) hazelnut (n5) cashews (n6) pecan (n7) brazil (n8) macadamia (n9) chestnut (n10)

We handle all major allergens in our kitchen, and while we take precautions, cross-contamination is possible.

If you have any food allergens, please inform us before ordering.

The (V) on our menu symbolises the dish can be made suitable for Vegans.