



Restaurant 1180

Tasting Menu

FIRST

Rosemary Polenta
Confit Lemon
Citrus Cured Salmon
Pickled Kohlrabi
(Gluten, Fish, Egg)

SECOND

Wholewheat Sourdough
Irish Seaweed Butter
(Dairy, Gluten)

THIRD

Scallops
Apple, Alsace Bacon
*(Dairy, Mollusc, Shellfish, Sulphites,
Fish)*

FOURTH

Porcini & Shepperd's
Store Cheese Raviolo
Garden Chard, Shimeji,
Mushroom Tea
(Dairy, Gluten, Egg, Sulphites)

FIFTH

Stone Bass
Leek, Samphire, Salsify,
Lemongrass
(Dairy, Sulphites, Fish)

SIXTH

Wicklow Dry
Aged Venison
Roscoff Onion, Squash,
Blackberry
(Dairy, Celery, Sulphites)

SEVENTH

Sea Buckthorn
Basil, Burren Balsamic Pearls

EIGHTH

Choux Bun
Coffee, Burnt Orange, Caramel,
Valrhona Praline
(Gluten, Nuts, Dairy)

NINTH

Petit Fours

\$85.00 per person