

isabelle's

RESTAURANT & BAR

PRE-THEATRE/EARLY BIRD MENU

Two Course €38/Three Course €45

STARTERS

Confit Chicken Thigh, Smoked Beans Cassoulet and Crispy Skin (4)

Burrata, Beef Tomato Carpaccio, Gordal Olives and Wild Garlic Pesto (4)

Pearl Barley and Plantain Leek Parcel, Aubergine Puree and Crispy Leeks (1e)

MAINS

Spiced Pork Chop, Soft Lovage Polenta, Beet Leaves and Crispy Pork Skin (4)

Stone Bass, Bell Pepper Puree, Salify, Cavolo Nero, Carrots Ribbons & Crispy Mussels (1a,4,6,7,8)

Tripoline Pasta Alla Puttanesca, Fried Zucchini, Stracciatella, Sundried Tomatoes Pangrattato (1a,4,13)

DESSERTS

Double chocolate brownie, almonds, vanilla ice cream & chocolate sauce (1a,3a,4,7,10)

Coconut & Caramel Flan and Roasted Pistachio Tuile (1a,4,7)

Caramel sundae, honey combe & candied pecans (3d,4)

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1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts,C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6 Mollusc, 7Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

*contains unpasteurized cheese

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE