



THE
PULLMAN

Nibbles

Cheese Puff, Bia Oisín

Young Leeks

Cashel Blue, Quail Egg, Lovage

Fritz Haag, "Juffer", GG, 2018

Chateau Beru, Cotes Aux Pretres, Chablis, 2022 **

Cauliflower Agnolotti

Tofu, Cauliflower Broth, Smoked Cheddar

The Marlborist, Grande Sauvignon Blanc, New Zealand, 2023

Bruno Bienaime, Savangin, 2022 **

Purple Sprouting Broccoli

Beluga Lentils, Fennel, Champagne

Petit-Roy, Fusion, Bourgogne, France, 2023

Bastien Gautheron, Puligny Montrachet, 1er Cru La Garenne, 2024**

Roasted Kohlrabi

Black Truffle, Cais Na Tire, Onion Jus

Ried Goldsberg, Zahel, Blaufränkisch, Austria, 2019

Gevrey-Chambertin, Domaine De La Vougeraie, 2022 **

Hegarty & Lost Valley

(Supplement €15.00)

Colonel

Rhubarb, Vanilla, Redbreast

Apple & Parsnip

Hazelnut, Sheep Milk, Yeast

Chateau Montifaud, Pineau de Charentes, France

Kracher, Beernauslese Cuvée, 2021**

Treats

Pistachio Madeleine, Passionfruit Wine Gum, Dark Chocolate Kumquat

Tasting Menu

€150 per person

Pullman Wine Pairing

€90 per person

Prestige Wine Pairing**

€190 per person