

THE
PULLMAN

Nibbles

Cheese Puff, Bia Oisín Salad

Summer Squash

Marinated Peach, Ricotta, Sesame Crumb

Domaine Rene Favre, Petite Arvine, Switzerland, 2023

Marthe Henry, Rully les Maizieres, Côte Chalonnaise, 2023**

Tomato Consommé

Pea Ravioli, Tofu, Lovage

The Marlborist, Grande Sauvignon Blanc, New Zealand, 2023

De Ladoucette Baron L, Pouilly-Fume, France, 2022**

Broccoletti

Fennel, Champagne, Beluga Lentils

Rais Baixas, Fulget, Mair de Mendoza, Sobre Lais, Albariño, 2024

Belondrade, Y Lurton, Rueda, Spain, 2023**

Roasted Aubergine

Black Truffle, Parmesan, Tamarind

Villa Antinori, Reserva, Chianti Classico, Tuscany, Italy, 2022

Château Saint George, Grand-Cru Classé, Côte Pavie, St. Emilion, France, 2017**

Boyne & Lost Valley

(Supplement €15.00)

Colonel

Rhubarb, Vanilla, Redbreast

Cherry & Timut

Sheep Milk, Meringue, Filo

Ventiventi, Lambrusco di Santa Croce, DOC, Italy, 2020

Kracher, Beernauslese, Chardonnay & Riesling, Cuvée, 2021**

Treats

Almond Madeleine, Passionfruit Wine Gum, Dark Chocolate Blueberry

Tasting Menu

€150 per person

Pullman Wine Pairing

€90 per person

Prestige Wine Pairing**

€190 per person