



THE PULLMAN

Nibbles

Cream Puff, Salad & Cider

Asparagus and Beets

Asparagus from Co.Galway, Beetroot, Horseradish
Villa Huesgen, Mosel, Germany, 2022

Celeriac Broth

Agnolotti, Tofu, Tarragon
Belondrade, Quinta Apolonia, Spain, 2022

Hen Egg

Ramson, Pearl Barley, Kylemore
Zahel Blaufrankisch, Austria, 2019

White Asparagus

Rainbow Chard, Miso, Caramelised Onion
Camin del Priorat, Alvaro Palacios, 2023

Colonel

Rhubarb Sorbet, Vanilla, Redbreast 12

Strawberry and Anise

Fennel, Meringue, Filo
Grand Tokaji, Hungary, 2022

Treats

Blackcurrant Diplome, Citrus Wine Gum

Tasting Menu

€130 per person

Pullman Wine Pairing

€80 per person



THE PULLMAN

Nibbles

Cream Puff, Salad & Cider

Asparagus and Beets

Asparagus from Co.Galway, Beetroot, Horseradish
Chateau de Beru, “Cotes aux Pretres”, 2022**

Celeriac Broth

Agnolotti, Tofu, Tarragon
Bruno Bienaime, Le Savagnin, 2022**

Hen Egg

Ramson, Pearl Barley, Kylemore
Bastien Gautheron, Ladoix 1er Cru, “Les Grechons”, 2019**

White Asparagus

Rainbow Chard, Miso, Caramelised Onion
Mario Calleoni, Santa Maria Riserva, 2019**

Colonel

Rhubarb Sorbet, Vanilla, Redbreast 12

Strawberry and Anise

Fennel, Meringue, Filo
Pierre Menard, Cosmos, 2022**

Treats

Blackcurrant Diplome, Citrus Wine Gum

Tasting Menu

€130 per person

Prestige Wine Pairing**

€180 per person