



November 30th 2023

ETTO

Sample Christmas dinner menu

Three courses €75

Nibbles (optional)

Roth's Bakery bread, olive oil €4

Nocellara olives €4.80

Smoked almonds €4.80

Salumi and house pickle €18

Fried

Tomato and scamorza suppli €9

Hake and chorizo croquettes
and aioli €12

Crispy potato, wild boar,
Pecorino and onion jam €12

Starters

Mussels, nduja, sweetcorn and samphire

Roast Jerusalem artichoke, smoked Gubbeen, pear and bitter leaves

Cured mackerel, smoked potato, cucumber, oyster cream and radish

Aged beef tartare, truffle Pecorino and rosemary focaccia

Mains

BBQ crown prince pumpkin tortellini, pickled walnut and onion brodo

Roast hake, cauliflower, picked dillisk, cockle and miso beurre blanc

Sika deer, sprouts, quince, celeriac and sauce périgieux

Côte de boeuf, crispy garlic potatoes, mixed leaves, bordelaise sauce and
béarnaise sauce (serves 2) (€10pp supplement)

Sides

(A portion of hashed potatoes will be served with your main course.

Add more sides as you wish.)

Hashed potatoes and lyonnaise onions €6

Mixed leaves, white balsamic dressing, radish and pickled shallot €6

BBQ cabbage, miso mayonnaise and crispy onion €6

Dessert

Red wine prunes and vanilla mascarpone

Olive oil cake, fig, yuzu namelaka and yogurt

Chocolate and tonka bean choux, blackberry and milk ice cream

Today's cheese: Comté, Durrus and Fourme d'Ambert (€6pp supplement)

Allergen menu available on request