

DRINK ON ARRIVAL

MACUNAIMA

Altos Tequila, Fernet Branca,
fresh lime, limonada suíça

EAU FRAICHE

Method & Madness Irish Gin,
Suze Gentiane Aperitif, peach,
cucumber, tonic water

EL PRESIDENTE

Havana 7 Year Old Rum,
Lillet Rosé, Orange Curaçao,
Grenadine, orange bitters

NEW YORK SOUR

Redbreast PX Edition Irish
Whiskey, Amaro Nonino,
fresh lemon and orange,
Fine Ruby Port Float

MENU

AMUSE - BOUCHE

Scallop and Bayonne ham skewer
Smoked almond stuffed date, burnt apple purée

STARTERS

Crab on toast

Crab mayonnaise, grilled ciabatta, orange,
quail's egg, radish, crispy capers

French onion soup

Braised beef cheek, brioche, Comté

Steak tartare

Traditional garnish, sourdough bread

SORBET

Apple and thyme

MAINS

Beef fillet Rossini

Seared foie gras, brioche, king oyster mushroom,
jus, truffle and Parmesan frites, broccolini

Trout assiette (grilled, gravadlax, fishcake)

Dill velouté, smoked beetroot, baby carrot

Chicken cordon bleu

Cured ham and Comté stuffing, truffle aioli,
cavolo nero, beurre blanc, frites

DESSERTS

Sticky toffee baked Alaska

Butterscotch sauce

Lemon posset

Raspberry sorbet

Maple panna cotta

Salted caramel, chai poached pear, pistachio and olive oil cake

DESSERT COCKTAILS

SHERRY ALEXANDER

Redbreast 12 Year Irish whiskey,
White Crème de Cacao,
double cream, nutmeg

'ROUND MIDNIGHT

Omelca Altos Reposado Tequila,
Dark Chocolate Liqueur, Orange
Curaçao, chilli, chocolate bitters

CARAJILLO

Seedlip Spice, fresh espresso,
vanilla and spiced citrus agave



Full wine list and drinks menu
available on request.



BERTS JAZZ FESTIVAL

GOLDEN AGE OF JAZZ
DINNER


REDBREAST
SINGLE POT STILL
IRISH WHISKEY