



MADLIENA LODGE

Restaurant

Fort Madliena

Starters

Smoked fish & potato beignets
cucumber | kimchi mayo | petite salad

*

Beef carpaccio
wild mushroom | pickled shallots | parmesan

*

Seasonal soup of the day
poached egg | kale | herb oil

*

Fresh Cavatelli pasta
oyster mushroom | beef ragu | sage & clotted cream

Main Course

Local fish of the day
cauliflower puree | lemon & soft herb beurre blanc

*

Corn-fed chicken supreme
king oyster mushroom | polenta fries | mushroom satay sauce

*

Braised veal cheeks
roast onion | parsnip mash | own juices

*

Grilled cauliflower steak - Vegan
tamarind glaze | beetroot salsa | pumpkin seeds

Dessert

Chefs' signature cheese cake
cherry & mandarin compote | basil | Madliena honey twirl

*

Chia seed pudding - Vegan
coconut | cashew nuts | cardamom | blueberry

*

Artisanal ice-creams and sorbet

€40 per person

Kindly inform us of any intolerances or allergies.





MADLIENA LODGE

Restaurant

Madliena Chapel

Starters

Sweet potato hummus tart - Vegan
pickled shallots | petite salad | hazelnut

*

Cured fish mosaic
charred compressed cucumber | roasted fish broth | nori & rice cracker

*

Seasonal vegetable soup
poached egg | kayle | herb oil

*

Fresh mezze paccheri
jerusalem artichoke | local rabbit ragu | smoked pancetta

Main Course

Local pork belly
parsnip mash | apple & vanilla ketchup | tapioca cracker | grain mustard jus

*

Grilled bavette of Argentinian beef
charred onion | crispy onion | jus

*

Local fish of the day
nori & rice cracker | braised baby gem | beurre noisette

*

Grilled cauliflower steak - Vegan
tamarind glaze | beetroot salsa | pumpkin seeds

Dessert

Pear crumble
creme patissiere | almond praline | cinnamon ice cream

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Chefs' signature cheese cake
cherry & mandarin compote | basil | Madliena honey swirl

*

Artisanal ice-creams and sorbet

€48 per person

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MADLIENA LODGE

Restaurant

High Ridge

Starters

Cured fish mosaic
charred compressed cucumber | roasted fish broth | nori & rice
cracker

*

Goat cheese royal quiche
heirloom carrots | stone fruit chutney | pink peppercorn

*

Gorgonzola & pear mezzaluna
walnuts | sage butter | parmesan

*

Acquerello risotto Milanese
breaded veal sweetbreads | gremolata | port wine reduction

Main Course

Sous vide lamb rump
hummus | pearl couscous tabbouleh | pomegranate jus

*

Grilled ribeye of Argentinian beef
duo of onion | bone marrow | jus

*

Local fish of the day
jerusalem artichoke | polenta fries | orange velouté

*

Grilled cauliflower steak - Vegan
tamarind glaze | beetroot salsa | pumpkin seeds

Dessert

Dark chocolate fondant
apple & bourbon anglaise | caramel ice cream

*

Pear crumble
creme patissiere | almond praline | cinnamon ice cream

*

Artisanal ice-creams and sorbet

€55 per person

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