



The Bon Appetit Experience

Enjoy a 5 Course Surprise Tasting Menu for 50 Per Person (The entire table must avail of this menu)

Ask Your Server about our Daily Specials!

Bottomless Still and Sparkling Water 1.5pp

Starters

Slow Roast Tomato Soup with Parmesan Cream and Basil 7.95

Confit Duck Pate with Toasted Sourdough, Onion Jam and Pecan Crumb 9.5

Balsamic Baked Beetroot, Feta, Orange and Hazelnut Salad 8.95

Serrano Ham and Buffalo Mozzarella Bruschetta, Roasted Piquillo Peppers, Balsamic Reduction 10.5

Seared Yellow Fin Tuna, Sun blushed Tomato Pesto, Baby Heirloom Tomatoes, Micro Basil and Wasabi Emulsion 11.5

Crab Cocktail with Mango, Cucumber and Spring Onion Salad, Confit Lemon Aioli 12.5

Carpaccio of Irish Beef with Rocket and Parmesan Salad, Lemon 10.5

Fivemiletown Goats Cheese Mousse with Pickled Blueberries, Sweet Onion Jam, Curry Roast Pumpkin Seeds 9

Main Courses

Fresh Pappardelle Pasta with Wild Mushroom and Parmesan Cream, Crispy Rocket 19.95

Whole Roast Seabass, Salsa Verde, Smoked Almond and Red Pepper Dressing 24.95

Roast Atlantic Salmon with Crab and Tomato Bisque, Saffron Aioli 23

Roast Cornfed Chicken with Sprouting Broccoli, Chilli and Roast Hazelnut Dressing, Spiced Feta 23.95

227g/8oz Fillet of Hereford Beef, Grilled Plum Tomato and Green Peppercorn Sauce 29.95

Char Grilled Rump of Wicklow Lamb, Honey Roast Swede, Onion Puree and Rosemary Jus 26.5

Fillet of Hake, Broad Bean and Mussels, Potato Gnocchi and Fine Herbs 24

Sides - All €4 or Any 3 for €10

Homemade Chunky Chips

Carrot and Parsnip Fries

Rocket and 21-Month Reggiano Parmesan Salad

Buttered Seasonal Greens

Sweet Potato Fries

Mixed Leaf Salad, Mustard Dressing

Roast Baby Potato with Garlic and Herb Oil

Tenderstem Broccoli, Almonds, Mustard Vinaigrette

Tomato and Basil Salad, Balsamic Dressing

Desserts

Bon Appetit Sharing Dessert Plate 12

Baked Cheesecake, Hazelnut Ice-Cream, Mixed Berry Compote 7.5

Selection of Farmhouse Cheeses, Crackers and Chutney 9.95

Baked Amalfi Lemon Tart with Mango and Passionfruit Sorbet and Raspberry Tuille 7.5

Sticky Toffee Banana and Walnut Pudding with Butterscotch Sauce, Vanilla Ice Cream 7.5

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it. Please inform your server of your dietary requirements. Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

Follow us on Facebook: [Bon Appetit Malahide](#) and Twitter: [bonappmalahide](#)



Early Bird Menu

Bottomless Still and Sparkling Water 1.5pp

Starters

Garden Pea and Smoked Bacon Soup with Mint Cream

Serrano Ham and Buffalo Mozzarella Bruschetta with Aubergine Tapenade and Slow Roast Pepper

Fivemiletown Goats Cheese Mousse with Pickled Blueberries, Curry Cornettos and Curry Roast Pumpkin Seeds

Seared Yellow Fin Tuna, Sun blushed Tomato Pesto, Baby Heirloom Tomatoes, Micro Basil, Wasabi Emulsion

Carpaccio of Irish Beef with Rocket and Parmesan Salad, Lemon

Upgrade Your Main Course...
40 Day Dry Aged Hereford Rib Eye of Irish Beef,
Grilled Plum Tomato and Green Peppercorn Sauce (8 Supplement)

21 Day Dry Aged Hereford Fillet of Irish Beef,
Grilled Plum Tomato and Green Peppercorn Sauce (12 Supplement)

Main Courses

Confit Pork Belly, Crispy Black Pudding, Carrot and Anise Puree, Mustard Pan Juices

Roast Atlantic Salmon with Crab and Tomato Bisque, Saffron Aioli

Fresh Pappardelle Pasta with Wild Mushroom and Parmesan Cream, Crispy Rocket

Fillet of Hake, Broad Bean and Mussels, Potato Gnocchi and Fine Herbs

Roast Cornfed Chicken with Sprouting Broccoli, Chilli and Roast Hazelnut Dressing, Spiced Feta

Sides – All €4 or Any 3 for €10

Homemade Chunky Chips

Carrot and Parsnip Fries

Rocket and 21-Month Reggiano Parmesan Salad

Buttered Seasonal Greens

Sweet Potato Fries

Mixed Leaf Salad, Mustard Dressing

Roast Baby Potato with Garlic and Herb Oil

Tenderstem Broccoli, Almonds, Mustard Vinaigrette

Tomato and Basil Salad, Balsamic Dressing

Early Bird 2 Courses €17

2 Course Early Bird Applies to Starter and Main Course Only

Our Early Bird Menu is available Tuesday to Thursday from 18:00 - 18:45 and Friday and Saturday from 17:00 - 18:15

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it. Please inform your server of your dietary requirements. Please be advised a service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.

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