

THE  
LADY HELEN

LADY HELEN MCCALMONT, AFTER WHOM THE LADY HELEN RESTAURANT IS NAMED, WAS A WOMAN OF VISION, ENERGY, TASTE AND GENEROSITY. THOUGH SHE WAS KEPT VERY BUSY MANAGING THE AFFAIRS OF THE ESTATE, IN PARTICULAR BALLYLYNCH STUD, SHE STILL FOUND TIME TO ENTERTAIN.

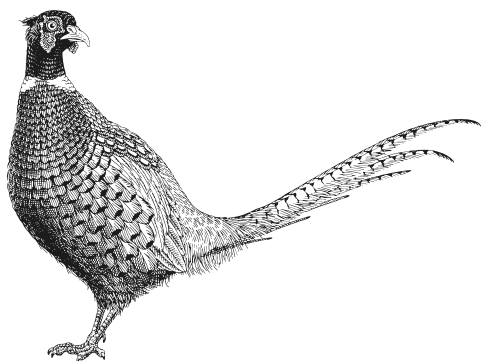
HEAD CHEF : JOHN KELLY

FOOD & BEVERAGE MANAGER : AGNIESZKA KUBIŃSKA

SOMMELIER : MARIA PELONERO

OPENING TIMES  
TUESDAY TO SATURDAY  
6.30PM - 9:30PM.  
CLOSED SUNDAY AND MONDAY

MJ



SEVEN COURSE  
SIGNATURE TASTING MENU

TASTING MENU SEVEN COURSE €95PP  
WINE PAIRING €48PP

AMUSE BOUCHE

SCALLOP  
Leek Veloute, Seaweed, Cucumber  
Muscadet De Sevre, Loire Valley, France 2017

COD  
Cauliflower, Yuzu Miso, Roast Chicken Jus  
Pecorino Falerio, Italy 2014

KILKENNY ROSE VEAL  
Comte Cheese, Chanterelles, Vin Jaune Sauce  
Gnarly Head, Old Vines Zinfandel, USA 2014

PRE-DESSERT

TIRAMISU  
Coffee, Chocolate, Mascarpone  
Espresso Martini

TEA / COFFEE & PETIT FOURS

OPTIONAL CHEESE BOARD COURSE  
€12.50 PER PERSON

NINE COURSE  
SIGNATURE TASTING MENU

TASTING MENU NINE COURSE €115PP  
WINE PAIRING €68PP

AMUSE BOUCHE

CRUBEENS  
Cromesquis of Pig, Foie Gras, Pedro Ximenez, Sauce Gribiche  
Fernando de Castilla, Fino Sherry, Spain

POTATO AND TRUFFLE RAVIOLO  
Duck Egg Yolk, Truffle  
Emiliana Riesling Reserva, Chile, 2013

TURBOT  
Carrot & Anise, Chervil, Preserved Lemon  
Chateau D'angles Rosé, France, 2017

WILD WICKLOW VENISON  
Salsify, Black Trompettes & Elderberry  
Oludeo, La Soñadora, Spain, 2016

PRE-DESSERT

BANANA & TONKA  
Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi  
Kracher, Beerenauslese Cuvee, Austria 2015

TIRAMISU  
Coffee, Chocolate, Mascarpone  
Espresso Martini

TEA / COFFEE & PETIT FOURS

LAST ORDERS FOR THE 9 COURSE TASTING MENU IS AT 8:30PM.  
ALL GUESTS AT THE TABLE MUST CHOOSE THE TASTING MENU.  
VEGETARIAN TASTING MENU NINE COURSE ALSO AVAILABLE

# THE LADY HELEN

TABLE D' HÔTE

TWO COURSE €75PP

THREE COURSE €85PP

STARTER

SCALLOP

Leek Veloute, Seaweed, Cucumber

POTATO AND TRUFFLE RAVIOLO (V)

Duck Egg Yolk, Truffle

CRUBEENS

Cromesquis of Pig, Foie Gras, Pedro Ximenez, Sauce Gribiche

MAIN COURSE

TURBOT

Carrot & Anise, Chervil, Preserved Lemon

KILKENNY ROSE VEAL

Comte Cheese, Chanterelles, Vin Jaune Sauce

WILD WICKLOW VENISON

Salsify, Black Trompettes & Elderberry

DESSERTS

TIRAMISU

Coffee, Chocolate, Mascarpone

BANANA & TONKA

Caramelised Banana Ice Cream, Tonka Bean Cremeux, Kalamansi

AWARD WINNING ARTISAN CHEESE BOARD

Please ask a waiter for the selection served with Pickled Grapes, Apricot Chutney and Honey and Crackers

TEA / COFFEE & PETIT FOURS

## TEA SELECTION

Our teas are made by our Tea Herbalists, Jörg Müller and Karin Wieland Of Solaris Botanicals based in Co Galway. They use the finest certified Organic Whole-leaf Teas which are hand-picked and also choose Spring Flush(First Season Harvest) Teas.

### BLACK/WHITE TEAS

Earl Grey  
Irish/ English  
Breakfast  
Organic Darjeeling  
White Tea (Pai Mu Tan)

### HERBAL/FRUIT INFUSIONS

Digest/Mint Tea  
Jasmine Green Tea  
Relax/Chamomile Tea

## COFFEE SELECTION

Our Coffee is 100% Arabica Coffee of Fairtrade Coffee Beans from the Farming Co-Ops in Central & South America. It's a lively Espresso bean with a hint of spices & orange chocolate.

### COFFEE

Latte  
Americano  
Cappuccino  
Hot Chocolate

### COFFEE LIQUOR €9.50 EACH

Irish Coffee  
French Coffee  
Italian Coffee  
Baileys Coffee  
alypso Coffee

## AFTER DINNER COCKTAILS

### ESPRESSO MARTINI €12.20

Vodka, Kahlua, Simple Syrup, Espresso Coffee

### LEMON MERINGUE MARTINI €12.20

Vodka, Cointreau, Egg White,  
Lemon Juice, Simple Syrup

### THE AFTER EIGHT €12.20

Creme de Menthe, White Creme de Cacao, Cream

### ETON MESS MARTINI €12.20

Galliano, Grenadine, Cream, Egg White



MICHELIN STAR

