

Set MENU

€58.00

STARTERS

Seasonal Soup

Served with our homemade brown bread #1,3,7,9

Chicken Liver Pâté

Prune & Armagnac purée, toasted white soda bread #1,3,7,12

Pan Fried Scallops (€6 supplement)

Truffle celeriac purée, chorizo, hazelnut crumb #7,8,14

Smoked Chicken Salad

Pearl barley, pomegranate, pickled apple, toasted pecans. #1a,8.

Prawn Risotto

Lobster bisque emulsion, Parmesan crisp #2,4,7,9

Watermelon, Feta and Mint Salad

Lime dressing #7,12

Guinness Smoked Salmon

Pickled radishes, crispy capers dill crème fraîche #4,7,12

Beetroot, Orange & Walnut Salad (V)

White balsamic Dijon dressing #8,10,12

Wild Mushroom Bruschetta (V)

Toasted sourdough, truffle oil #1,12

MAINS

We use certified premium 28 day dry aged Irish Beef.

Our steaks are cooked to your liking and served with Roasted Shallot:
Béarnaise Sauce #3,7,12 or Pepper Sauce #7,9,10,12

10oz (283g) Sirloin Steak (€10 supplement) #7

Trocadero Style Monkfish (€7 supplement)

Sweet soy and balsamic sticky glaze, toasted sesame seeds, mango salsa, pea and spring onion puree #1,4,6,11,12

Barbary Duck Breast

Spiced red cabbage, blackcurrant and thyme jus. #7,12

Braised Featherblade

Carrot puree, garlic potatoes, buttered kale, stout & chocolate infused jus #1a,7,12

Fresh Pan-Fried Cod

Honey, chilli peanut oil, soy cream sauce with seasonal vegetables #1,4,5,6,7,9,11,12

Roast Chicken Supreme

Tomato and mascarpone sauce, baby leeks, crispy Parma ham #7,9

Spring Vegetable Tagliatelle

Lemon and chive sauce. #1,3,7,9

Plant-Based Vegan Steak (V)

Roasted cherry vine tomatoes, mushroom and onion jus #1,9,10,12

DESSERTS

Raspberry and White Chocolate Bread and Butter Pudding

Vanilla custard, ice cream #1,3,7

Swedish Sticky Chocolate Cake

Baileys ice cream #1,3,7,12

Rhubarb Panna Cotta

Candied ginger #1,7

Pistachio Tiramisu

Creamy pistachio mascarpone, espresso soaked sponge #1,3,7,8

Cheese plate (€3 supplement)

Spiced chutney, candied walnuts and crackers #1,7,8,12

EST. 1957

TROCADERO

DUBLIN



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www.trocadero.ie

Gift vouchers are available to purchase
at the front desk & on our website

Allergies: Please make your server aware of any allergens or dietary requirements.

#1 Cereals containing gluten wheat | #1a Barley | #1b Oats | #2 Crustaceans | #3 Eggs | #4 Fish | #5 Peanuts | #6 Soya Beans
#7 Milk | #8 Nuts | #9 Celery | #10 Mustard | #11 Sesame Seeds | #12 Sulphur Dioxide | #13 Lupin | #14 Molluscs

As allergens are present on site please alert your server to the severity of your allergy

We may make occasional changes to our menu in accordance with seasonal availability and market deliveries.

The background image shows the interior of the Trocadéro restaurant in Dublin. The room is dimly lit with warm, golden light from pendant lamps and table lamps. The walls are covered in a grid of small, framed black and white photographs. The ceiling features exposed wooden beams and modern lighting fixtures. In the foreground, there are several tables set with white linens, glassware, and cutlery. Red upholstered chairs are visible around the tables. A large, semi-transparent circular overlay is centered in the upper half of the image, containing the text for the 'Set Menu'.

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