

ATRIUM LOUNGE ★ EVENING MENU

Rosé, Prosecco and Champagne

Casa Roja Rosado Rosé, Garnacha, Spain
Hints of Strawberry and grenadine, really fresh and rich
€10.30 Glass €41.00 Bottle

Millesimato Prosecco DOC Spumante Valdo, Italy
Best quality sparkling wine with crisp and delicate aromas of apple
€10.50 Glass €50.00 Bottle

Valdo Nerello Mascalese Prosecco Rosé, Italy
Enticing, young, trendy and attracting colour
with a clean-cut personality
€10.50 Glass €50.00 Bottle

Perrier-Jouët Grand Brut NV Champagne
A lively and fruity variation in the purest Perrier-Jouët style
€20.00 Glass €99.00 Bottle

Perrier-Jouët Blason Rosé NV Champagne
The true character of rosé, the gourmet's choice
Sensual freshness and full bodied aromas
€23.00 Glass €125.00 Bottle

"Great love affairs start with Champagne
and end with tisane." -Honore de Balzac

WHITE WINES

Costa Cruz Verdejo, Sauvignon, La Mancha-Spain
A fresh and fruit blend dominated by citrus and tropical fruits
€7.40 Glass €29.50 Bottle

Babington Brook, Chardonnay, Australia
Attractive pure ripe Chardonnay with notes of pear and apple
€8.30 Glass €33.00 Bottle

Rocca Ventosa IGT, Pinot Grigio, Italy
Citrus, apple and pear flavours on the palate. Crisp and refreshing
€8.60 Glass €34.00 Bottle

Ten Rocks, Sauvignon Blanc, New Zealand
Aromas of grass and capsicum along with lime and passion fruit
€10.80 Glass €43.00 Bottle

Domain Le Verger, Chablis, France
Well-structured and full bodied with stylish fruity finish
€13.50 Glass €54.00 Bottle

RED WINES

Costa Cruz, Tempranillo Shiraz, Lamancha-Spain
Soft and round with dark berries to the fore and a mellow
€7.40 Glass €29.50 Bottle

Babington Brook, Shiraz, Australia
Full bodied wine with aromas of black fruits and pepper.
Lovely notes of plums and chocolate on the palate with spicy finish
€8.30 Glass €33.00 Bottle

Bodega Lurton Piedra Negra, Malbec, Argentina
Purple coloured with a perfume of wood smoke, leather
cherry and raspberry. Dense and rich with layers of fruit
€9.80 Glass €39.00 Bottle

Francois Lurton Janeil, Merlot, Languedoc-France
Black cherry and plum flavours in this soft wine
€9.80 Glass €39.00 Bottle

Lawson's Dry Hills, Pinot Noir, New Zealand
Lovely aromatic complexity, balanced with smoky, savoury notes
€15.50 Glass €67.00 Bottle

SMALL PLATES

Duck and Chicken Liver Parfait €11.00

Dates puree, smoked almonds, bacon with toasted brioche

Grilled Goats Cheese €11.00

Beetroot puree, honey glazed figs, mixed leaves

Candied pecans, balsamic glaze

Citrus Cured Salmon €12.00

Horseradish creme fresh, pickled cucumber, beetroot puree, dill

SHARING PLATTERS

Charcuterie Board €12.50 To Share €24.00

Selection of Irish and Continental cured meats, home baked breads

Dips and olives

Mezz Board €11.50 To Share €20.00

Grilled Aubergine, Courgettes, sun-blushed tomatoes

Hummus, dips, flatbreads

Irish Cheese Plate €12.50

Selection of Irish cheese with Ballymaloe relish, artisan crackers

OYSTERS

1/2dozen Jospet Baked Oysters €15.00

Served with Charcoal Aioli

1/2dozen Native Oysters €15.00

Served with Shitake Soy Sauce and Pickled Ginger

DESSERTS

€9.00

Apple and Blackberry Crumble Crème Anglaise, French vanilla ice-cream

Flourless Chocolate Brownie Served warm with clotted cream

White Chocolate and Raspberry Mousse Crème Anglaise, berry compote

Seasonal Mixed Fruits Passion fruit Espuma, toasted pistachios

ATRIUM LOUNGE SIGNATURE COCKTAILS

Madame Figaro €12.50

Aperol Infused Strawberries, Creme de Mure, Soda Water

Topped up with Valdo Prosecco

Victorian Secret €12.50

Mozart Black Chocolate Liqueur, Absolut Raspberry

Espresso and a dash of Raspberry Syrup

Bellini €11.50

Choice of your own flavour Peach, Strawberry, Raspberry, Roses

Seven Years of Friendship €12.50

Havana Club Rum, Homemade Chamomile Bitters, Strawberries,

Lime, Passion Fruit, Apple Juice and a dash of Honey

Gin Garden €12.50

Beefeater, Cucumber, Lemon Juice

Elderflower Liqueur, Tonic Water

All prices include Value Added Tax ~Food 13.5% / Beverage 23%

★
THE ATRIUM