

ATRIUM LOUNGE ★ LUNCH 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

SOUP

Chef Seasonal Soup of the Day

€8.50

Served with freshly baked rolls

Plum Tomato Soup

€8.50

Served with pesto and freshly baked rolls

SALADS

Feta and Bulgur Wheat Salad

€13.00

Red Chard, confit cherry tomatoes, butternut squash, bulgur wheat, avocado

Feta cheese, pumpkin seeds, tossed in a pomegranate infused olive oil

Salad of Puy Lentil and Sweet Potato

€12.50

Roasted cashew nuts, Heirloom tomatoes, tikka dressing, poppadum

Add Free-Range Chicken Breast Fillet

€17.50

Caesar Salad

€13.50

Baby gem leaves with Parmesan cheese, bacon, croûtons, Caesar dressing

Add Free-Range Chicken Breast Fillet

€18.50

BBQ Smoked Salmon Niçoise

€16.95

BBQ Irish salmon, warm baby potatoes, green beans, egg, crisp lettuce

Heirloom tomatoes, black olives, anchovies

SIGNATURE SANDWICHES

Open Baked Irish Ham and Pickle Sourdough

€14.00

Slow cooked Irish gammon with homemade sun-dried tomato pesto

Spinach, pickle, black olives

Atrium Club Sandwich

€16.00

Bacon, egg, chicken, tomato, lettuce, mayonnaise on toasted bread

Open Crab and Shrimp Sandwich

€14.50

Picked crab, baby shrimp, lime creme fraiche on brown soda bread

Micro leaf salad

Camembert and Avocado

€13.00

Open sandwich on toasted Sourdough bread with spinach and walnut pesto

Cajun Chicken Wrap

€16.00

Marinated chicken breast, fresh salsa, avocado, cheddar cheese in a tortilla

Home Baked Quiche

€13.00

Freshly baked Quiche-Please ask your server for details

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

DESSERTS

€9.00

Apple and Blackberry Crumble Crème Anglaise, French vanilla ice cream

Seasonal Mixed Fruits Passion fruit Espuma, toasted pistachios

Flourless Chocolate Brownie Served warm with clotted cream

White Chocolate and Raspberry Mousse Crème Anglaise, berry compote

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

THE ATRIUM