

**BANG**  
restaurant



**TASTING MENU -5 COURSE €69**

**(SUGGESTED WINES -€29.95)**

Amuse Bouche

*La Contessa, Prosecco, Frizzante*

Salad of Winter Squash, Goats Cheese, Hazelnut, Kale Crisp  
*Grunerveltliner, Brandl, Kamptel, Austria, 2013*

Lightly Cured Organic Salmon, Black Sesame Puree, Radish,  
Cucumber, Frozen Horseradish  
*Sauvignon Blanc/Gros Manseng, Domaine Horgelus, Cotes de Gascogne, 2013*

Slow Cooked Kilkenny Rose Veal, Tortellini, Roast Onion, Swede. Pine Nut Gremolata,  
*Sangiovese, Poggio Alla Luna, Chianti, Italy, 2012*

Dark Chocolate Bar, Blackberry, Grue de Cacao Tuille  
*Grenache Noir, Cornet & Cie, La Cave de L'Abbé, Banyuls Rimage, France, 2010*

**Sides**

Triple Cooked Chips, Roast Garlic Aioli - 5

Sprouting Broccoli, Pistachio Pesto - 5

Red Cabbage, Apple and Raisins - 4

Champ Potatoes - 4

Mesclun Leaf Salad, Apple Balsamic Dressing, Parmesan - 5

We use 100% Irish beef. Nuts are used in our kitchens.

A discretionary gratuity of 12% will be added to all parties of five or more and all parties on tasting menu.