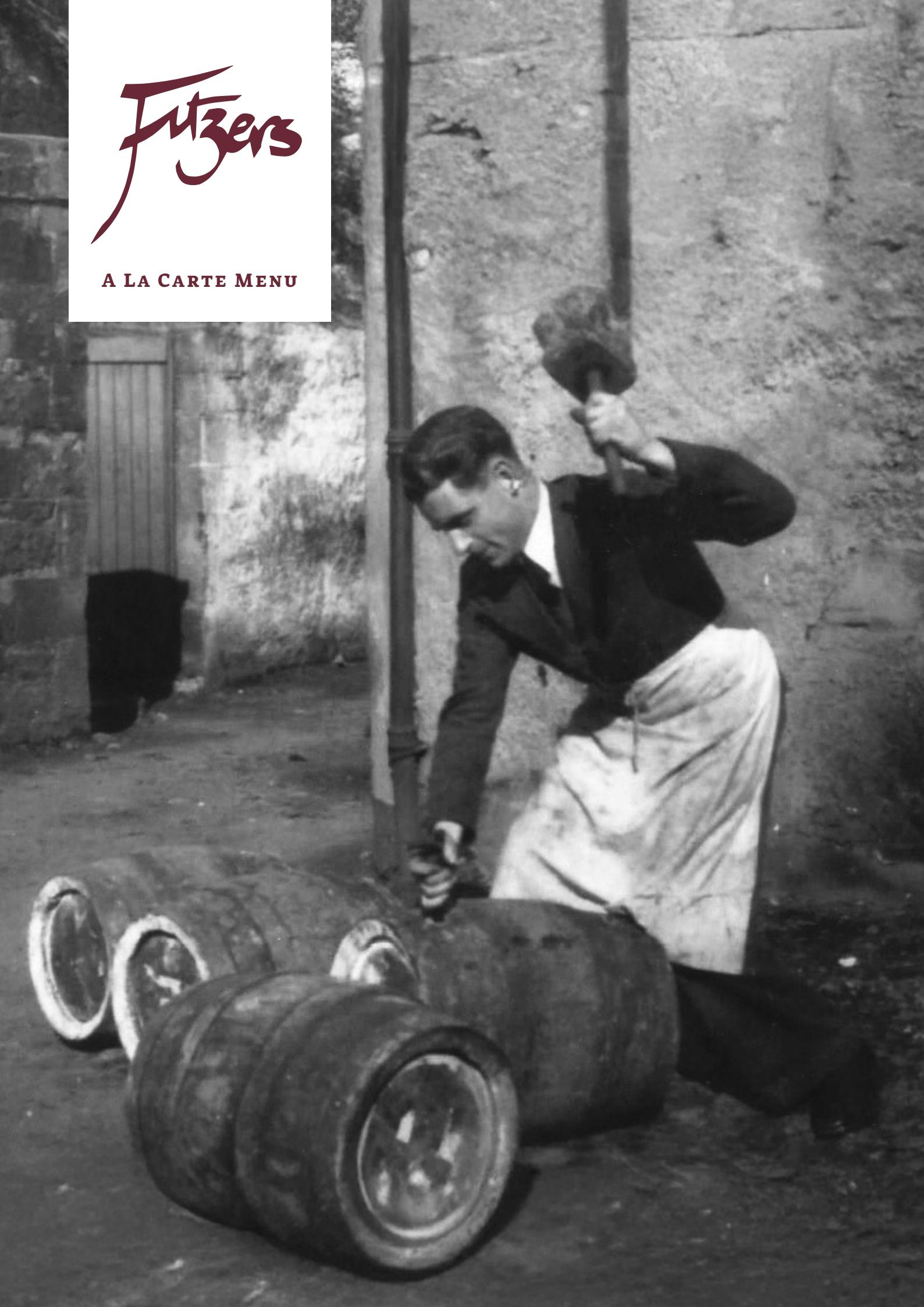


Fitzers

A LA CARTE MENU

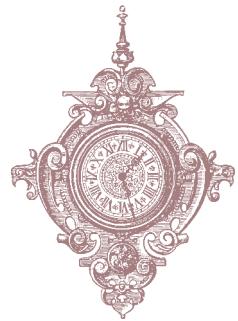


APERITIFS

BELLINI	12
PEACH PUREE AND PROSECCO FRIZZANTE	
ROSSINI	12
STRAWBERRY PURE AND PROSECCO FRIZZANTE	
FRENCH 75	22
DRY GIN, PIPER HEIDSIECK ESSENTIAL EXTRA BRUT	
CLASSIC CHAMPAGNE	23
HENNESSY VS, PIPER-HEIDSIECK ESSENTIAL EXTRA BRUT	
KIR	11.50
GIBAULT TOURAINE, FRANCE 2025	
KIR ROYALE	22
PIPER HEIDSIECK ESSENTIAL EXTRA BRUT	



A LA CARTE MENU



BREAD & OLIVES 7.95

KELLY'S GIGAS OYSTERS NATURAL / SHALLOT VINEGAR 3.50 (1) / 10.50 (3) / 21 (6) / 42 (12)

STARTERS

TODAY'S SOUP 9.50

DRESSED CASTLETOWNBERE CRAB Brioche Toast 18.50

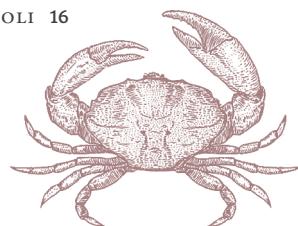
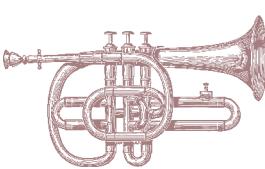
BRAISED IRISH BEEF & CHEESE CROQUETTES Confit Garlic & Parsley Aioli 16

BURRATA Winter Rocket, Pear, Hazelnut, Black Berry Balsamic 15

CLASSIC PRAWN COCKTAIL 17.95

WEST COAST ORGANIC GRAVLAX SALMON

Cucumber, Seaweed Aioli, Crisp Sourdough 17



PUMPKIN RAVIOLI Rosemary, Chilli, Amaretti Biscuit 14.50

PASTA



SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN 29

GRILL

PRAWN & SCALLOP LINGUINI

Garlic, Chilli & Parsley 32

PAT Mc LOUGHLINS FILLET STEAK

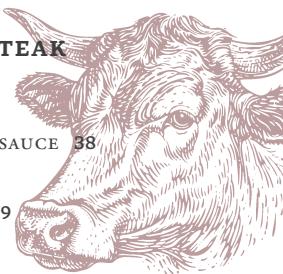
Peppercorn Sauce 47

IRISH STRIPLOIN STEAK

Confit Onion, Watercress, Bearnaise Sauce 38

GRILLED LOIN OF VEAL

Morel and Armagnac Cream 39



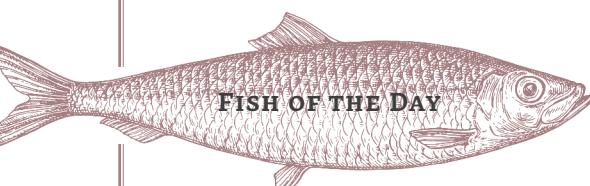
ALL ABOVE SERVED WITH
A CHOICE OF SIDE

MAINS

ROAST CHICKEN SUPREME

Sausage & Cranberry Stuffing, Green Beans, Gravy 31

CHOICE OF SIDE



FISH OF THE DAY

BRAISED BEEF CHEEK

Colcannon, Crispy Onions 32

FITZER'S VENISON COTTAGE PIE



SIDES

5.50 EACH

CHAMP MASHED POTATO

GREEN BEANS ROAST ALMOND BUTTER

VICHY CARROTS WITH BUTTER & PARSLEY

FITZER'S HOUSE SALAD

Apple Cider Vinaigrette

HOUSE FRIES



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