

Fitzers

A LA CARTE MENU



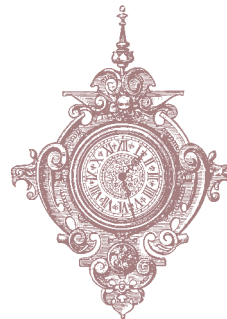
APERITIFS

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	

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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

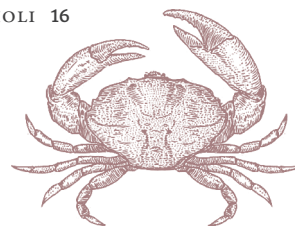
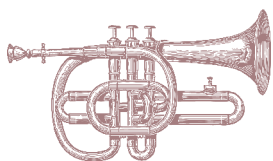
BURRATA WINTER ROCKET, PEAR, HAZELNUT, BLACK BERRY BALSAMIC 15

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

PRAWN & SCALLOP LINGUINI

GARLIC, CHILLI & PARSLEY 32



SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN 29

GRILL

CHATEAUBRIAND

TO SHARE FOR TWO 120
500G FILLET STEAK, FRENCH BEANS,
VICHY CARROTS, HOUSE FRIES

BEARNAISE

GARLIC BUTTER

PEPPERCORN SAUCE

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

BRAISED BEEF CHEEK

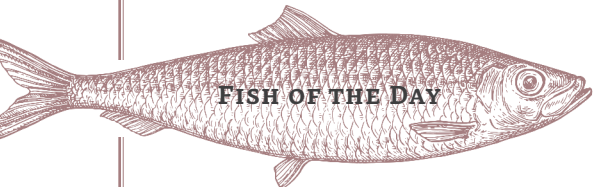
COLCANNON, CRISPY ONIONS 32

**FITZER'S
VENISON**

COTTAGE PIE 28



FISH OF THE DAY



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

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.

Fitzers



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We're on Open Table