

Wines

	Bottle	Glass
White House Wines		
<i>Australian – 300 Deakin Estate, Chardonnay, 2009</i>	€21.00	€5.50
Fresh peach and melon aromas with a slightly nutty oak influence.		
<i>Chilean – 301</i>		
<i>Santa Digna Sauvignon Blanc Reserve, 2010 Miguel Torres</i>	€24.00	€6.50
Intense nose of tropical fruit and freshly cut green apple.		
<i>Californian – 305 Round Hill Chardonnay Viognier, 2007</i>	€24.00	€6.50
Ripe apple and pear notes of Chardonnay with the floral bouquet of Viognier.		
<i>Spain – 309 Amador Parreño,</i>	€20.00	€5.50
<i>Organic Sauvignon Blanc, La Mancha, 2009</i>		
Golden Colour. Fresh aromatic peach and citrus aromas. Long lasting, elegant and well balanced.		
<i>Italian – 304 Masottina Pinot Grigio, Piave, 2010</i>	€27.00	€7.50
Fruity with a clear aroma of toasted almonds, hay and nut. Balanced acidity, dry aftertaste.		
<i>306 Araldica d'Aria Sec, 2009</i>	€24.50	€6.75
Ripe citrus, and honey overtones. Light, elegant and crisp on the palate. Refreshing dry finish.		
<i>Sparkling Wine</i>	€35.00	€6.00
602 Vallformosa Cava Classic Brut (30% Macabeo, 40% Xarel-lo, 30% Parellada)		
Red House Wines		
<i>French – 100 Côtes du Roussillon Bila - Haut, M. Chapoutier, 2008</i>	€21.00	€5.50
Characterised by the warm herbs, spices, aromas of black cherry.		
<i>Chilean – 101 Santa Digna, Cabernet Sauvignon Reserve, 2008 Miguel Torres</i>	€24.00	€6.50
Medium-bodied. Ripe blackberry fruit, soft and easy drinking with enough tannins to balance.		
<i>Italian – 102 Masottina Merlot, Piave, 2008</i>	€27.00	€7.50
Rusty red wine with notes of red berries. Dry finish.		
<i>106 Barbera d'Alba DOC, Araldica, 2008</i>	€24.50	€6.75
Medium-bodied with soft tannins, abundance of ripe raspberries laced with savoury spiciness.		
<i>Australian – 103 Stickleback 2008,</i>	€27.00	€7.50
<i>Shiraz Cabernet, Dolcetto, Lagrein blend</i>		
Big but smooth palate that bursts with plum and blackberry fruits and a hint of black pepper.		
<i>Argentinean – 104 Cuma Cabernet Sauvignon (organic), Michel Torino, 2009</i>	€26.00	€7.25
Cassis and raw leather in rustic style, paprika, wild flowers, black olives, pepper outstand.		

Vintages subject to change

Please ask to see our full wine list

Speciality Beers

<i>Duvel 0.33l - Belgium (8.5% ABV)</i>	€6.00
This beer occupies a unique position in the rich Belgian Beer tradition.	
<i>Krombacher Pils 0.33l - Germany (4.8% ABV)</i>	€4.95
This is a classic example of Pilsner at its' best. Germany's #1 Premium Beer!	
<i>Zywiec 0.5 - Poland (5.7% ABV)</i>	€5.80
Clear golden body, full of flavour, but light in character. Crisp and well-balanced.	



THE BREHON

KILLARNEY

danú, the oldest Celtic Goddess, was a mother figure to The Tuatha de Danann who were a race of people in Irish Mythology. They worshipped her...

'**danú**, mother, queen, life giver,
your sweetness is the salt kiss
where ocean meets land.
You are the wellspring of fertility,
Queen of all Sidhe,
shining jewel of Ireland.
I am enveloped in your mist,
your loving embrace,
a child come happily home'.
Katrin Auch



danú
AT THE BREHON

Starters

- Seared Fillet of Atlantic Seabass, Salad of Citrus Fruits with Mint, Aged Balsamic Vinegar €8.50
- Tasting Plate of Ardsallagh Goats Cheese - Warm Goats Cheese Tartlet, Croquette, Herb Mousse, Spiced Tomato Jam €10.95
- Pan-Seared Scallops with Sneem Black Pudding, Cauliflower Three Ways €11.95
- Roasted Mallow Farm Quail, Parsnip and Vanilla Puree, Toasted Hazelnut Vinaigrette €10.95
- Homemade Soup of the Day - served with Handmade Breads €6.50
- Tian of Oak Smoked Salmon and Crab, Pickled Cucumber, Chive Crème Fraiche €9.95
- Creamy Kenmare Bay Seafood Chowder €8.50
- Duck Salad Rolls - Sesame Pancake with Shredded Duck Breast, Crisp Vegetables and Plum Sauce €9.95

Mains

- 8oz Fillet of Irish Angus Beef €28.00
Or
10oz Sirloin €25.00
Served with Potato Fondant, Butternut Squash, Wild Mushrooms, Roast Garlic and Herb Butter
- Cider Braised Killorglin Pork, Puy Lentil and Smoked Bacon Casserole, Creamed Potatoes, Apple Chutney €18.00
- Pan-Seared Fillet of Cod, Potato Dauphinoise, Summer Vegetable and Herb Broth, Onion Confit €24.00
- Roast Rack of Ring of Kerry Lamb, Potato Fondant, Roasted Aubergine, Mint Pesto Sauce €25.00
- Butter Roast Fillet of Wild Turbot, Castletownbere Crab and Pea Risotto €24.00
- Roast Supreme of Free Range Chicken with Baby Spinach, Creamed Wild Mushrooms, Croquette Potato €18.00
- Hand Made Potato Gnocchi with Garden Herbs, Roast Pumpkin, Cherry Tomato and Parmesan €16.00
- Roast Fillet of Atlantic Monkfish wrapped in Crisp Pastry, Buttered Green Asparagus and Scallions, Light Curry Sauce €24.00

Vegetarian menu available, please ask your waiter.

Side orders All €3.50

- Gratin Potato
- Hand-cut Chips
- Rocket Salad with Parmesan
- Onion Strings

Desserts

- Chocolate Fondant** €8.50
Dark Chocolate Fondant, Warm Chocolate Sauce, Hazelnut Ice Cream (Allow 10 minutes cooking time)
- Lemon Cheesecake** €8.00
Lemon Curd and Hayes Farm Cheesecake, Crispy Lemon Cornet, Lemon Verbena Jelly, Sable Breton Biscuit
- Rhubarb and Custard** €8.00
Light Rhubarb Mousse with Poached Rhubarb, Ginger Nut Crunch, Vanilla Custard Sauce
- Panna Cotta** €8.50
Vanilla Panna Cotta with Balsamic Fruits, Lemon and Nut Biscotti
- Ice-Cream** €8.00
Selection of Home Made Ice Creams with Warm Chocolate Sauce
- Cheese** €9.50
Selection of Irish Artisan Cheeses, Baby Herbs, Biscuits, Apple and Cider Relish
- Strawberries** €9.00
Tasting of Summer Strawberries, White Chocolate and Honeycomb Ice-Cream

Please note:

Menu Prices have taken in to account both the price increases for food and recent VAT changes. Danú Menu is subject to change and influenced by the availability of fresh market produce.

After Dinner Drinks

- Cognac**

Couvoiser VS	€4.60	Martell Cordon Bleu	€20.00
Hennessy VSOP	€5.50	Remy Martin VSOP	€5.50
Hennessy XO	€12.00	Remy Martin XO	€14.00
Hennessy Paradis	€26.00		
- Scotch**

Dalwhinnie	€6.50	Talisker	€6.50
Dimple	€5.60	Glenmorangie 10yr	€7.00
Glenkinche	€6.00	Glenmorangie 18yr	€18.00
The Glenlivet	€5.40	Glenmorangie 21yr	€23.00
- Liqueurs**

Irish Mist	€4.50	Sambuca	€4.50
Kahlua	€4.50	Cointreau	€4.50
Crème De Menthe	€4.50	Grand Marnier	€4.90
- Irish Whiskey**

Black Bush	€4.40	Red Breast	€5.50
Bushmills 10yr Malt	€5.00	Jameson 18yr	€11.50
Bushmills 16yr Malt	€12.00	Midleton Rare	€12.00
Jameson 1780	€5.50	Powers 12yr	€5.50
- Hot Drinks**

Irish Coffee	€6.00	Calypso Coffee	€6.00
Bailey's Coffee	€6.00	Caribbean Coffee	€6.00
French Coffee	€6.00		
- Ports**

Taylor's Ruby	€4.10	Warre's Vintage	€18.00
Sandeman	€4.10		

