



CHAMPAGNE TERRACE

AT THE SHELBOURNE

An unmistakable sparkle. A devotion to the finer things in life. A heritage that sustained over two centuries. The Shelbourne and Laurent-Perrier happen to have a lot in common. So, we have come together to create this unique and exclusive Champagne experience for you.

Savour a glass, a flight of the finest French champagne or choose a Pinktail, a specially created cocktail each containing Laurent-Perrier Champagne.

Laurent-Perrier Pinktails

- Panther in Pink**
*Innocent Bystander Moscato,
Regal Rogue Wild Rosé Vermouth,
Maraschino, Laurent-Perrier*
- Mistress Pink**
*Chambord Black Raspberry Liqueur,
Wild Damson, Strawberry, Soda,
Laurent-Perrier*
- Grand Dame**
*PAMA Pomegranate Liqueur,
Côtes de Provence Rosé, Peach,
Jasmine, Laurent-Perrier*
- Lady Loves**
*Hibiscus, Cocoa Vermouth,
Laurent-Perrier*

16

- Classic Champagne Cocktail**
*Hennessy Cognac V.S.,
Angostura Aromatic Bitters, Sugar,
Laurent-Perrier Rosé*

24

- Elegance**
*Non-Alcoholic Sparkling Wine,
Four Berry Cordial*

9

Champagne

Gls 125ml Btl 750ml

- | | | |
|---|----|-----|
| Laurent-Perrier La Cuvée | 23 | 115 |
| Laurent-Perrier Vintage | 27 | 160 |
| Laurent-Perrier Cuvée Rosé | 29 | 165 |
| Laurent-Perrier Ultra Brut | 30 | 170 |
| Laurent-Perrier Grand Siecle | 50 | 225 |
| Laurent-Perrier Alexandra
Grand Cuvée Rosé | - | 500 |

Laurent-Perrier Flight Gls 75ml

- Laurent-Perrier La Cuvée
- Laurent-Perrier Cuvée Rosé
- Laurent-Perrier Vintage
- Laurent-Perrier Ultra Brut

50





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Curated by executive chef Garry Hughes as perfect complements to the Laurent-Perrier Champagnes and cocktails, our small plates selection highlights fresh Atlantic oysters and seafood, fine charcuterie, and a jewel-like collection of dainty desserts.

If you would like to be guided through the menu, our team would be delighted to offer suggestions and advice. Or, just follow your heart and see where it takes you. With a menu this magical, you really cannot go wrong.

Food Pairings

Half Dozen Coastal Oysters

Oysters iced on half shell & fresh from Irish waters.

(Please ask your server regarding the origin of our oysters.)

3 Each 18 Half Dozen

Selection of Irish Aged Cheeses & Cured Meat Sharing Board

48

Mini Seafood Tower

Dublin Bay Prawns, Mussels, Whiskey Cured Salmon, Coastal Oysters, Liscannon Crab, Guinness Bread

48

Patisserie Selection

Éclair

White chocolate mousse, lemon gel, raspberry

Orange Dome

Praline cream, chocolate mousse, salted caramel sauce, chantilly

Macaroon

Strawberry jelly and lime cream

Elderflower Panna Cotta

Rhubarb jelly, poached rhubarb, crème anglaise, sable Breton

*Selection of the above
Miniature Desserts*

28

