

PICHIET

"Gibson, who is one of our most respected and top chefs, loves to innovate in his kitchen and his menus always reflect that high level of creativity he possesses." – **Lucinda O'Sullivan**

"The art of lunch. Inspired by the impeccable Pichet. The pace was faultless and the food was ace." – **Tom Doorley**

"Michelin rated restaurant that you must visit in Dublin." -
Facebook Review Dec. '18

"Amazing food! Great service!" - **Tripadvisor Review, January 2019**

"Pichet is the right place if what you are looking for is a culinary experience of the highest level." - **Google Review, March '19**

We are Pichet...

A modern take on a classic bistro, Pichet combines both French influence and modern Irish cuisine. Having received numerous awards since its inception in 2009, Chef Patron Stephen Gibson and his team were awarded the Bib Gourmand by the esteemed Michelin Guide and have retained this prestigious status to the present day .



Stephen's career has seen him work in some of the world's most renowned and innovative restaurants, from Nico Ladenis in London, Fauchon in Paris, Fiskekrogen in Göteborg and L'Ecrivain right here in Dublin. In 2009, Stephen opened Pichet to critical acclaim and this summer it will celebrate its 10th birthday.

Dining & Events

With a dining capacity of 120 people, Pichet is the perfect place to impress friends, family and clients.

Our private dining area can seat 40 people comfortably and is ideal for a more intimate gathering.

Pichet currently offers daily lunch, pre-theatre and dinner menus. For larger groups we offer a set menu and a reduced set menu on request, as well as bespoke canapé menus for informal events.

Add a touch of sparkle to your event with a wine, champagne or drinks reception or enjoy a bespoke cocktail made by one of our talented mixologists.



Pichet Experiences

Ginstitute - €25pp

Explore and discover the world of gin at the bar in Pichet.

Allow our gin experts to take you through a brief history of gin while you sample, before teaching you how to prepare classic gin cocktails from the comfort of your home.

Guests get to sample 4 gins per person, before choosing their favourite to create a delicious gin cocktail. Masterclasses are held in groups of up to 12 people and last approximately 1 hour.

Wine & Cheese Pairing - €40pp

Enjoy a leisurely afternoon with one of our in-house sommeliers who will take you through the various factors to consider when pairing your wines with our in-house cheese board.

Each guest will receive 4 different wines to pair with a selection of 4 cheeses.

Pairing experiences last 1 hour and are suitable for groups of up to 12 people.

Chef's Banquet Menu - €65pp

Allow our chefs to take the pressure off menu organisation by creating a banquet feast for you and your guests, incorporating a selection of Pichet's most revered and classic dishes.

Perfect for celebrations or entertaining guests, our banquet menu is served sharing style, to create a memorable experience for any intimate celebration.





Friends of Pichet

Join us at one of our very special evenings as we invite previous Pichet alumni to return for one night only to deliver a bespoke menu and a night to remember.

Previous guests include **Anna Haugh** (Bob Bob Ricard, Hell's Kitchen USA), **George Casey** (Quay Restaurant, Sydney, Australia), **Patrick Powell** (Chiltern Firehouse, London) **Mark Moriarty** (2015 San Pellegrino Best Young Chef of the World) and **Andy McFadden** (Pied à Terre, London).

Please contact bookings@pichet.ie for upcoming dates and events.

Join our Corporate Membership

Our corporate membership offers companies of all sizes access to a first class dining experience and a number of hospitality benefits from our wider group.

Each member has access to post event invoicing, 10% discount on our menus for groups of 20 or more, as well as pre-sale access to exclusive events such as **Friends of Pichet**.

Sign up by emailing louisekerins@mercantilegroup.ie or call 01-5414820

SAMPLE Á LA CARTE MENU

TO START

Pichet 15, *Homemade Limoncello Infused with Thyme, Mint, Top-up Prosecco* €12

Cask aged Negroni, *Tanqueray, Campari, Antica Formula* €12

Glass of Brimoncourt Boutique House, *Champagne* €15.5

STARTER

Mussels, *Chorizo Velouté, Samphire* €12

Citrus Cured Salmon, *Wasabi, Avocado, Spring Onion, Soy Mirin* €13

Roast Beetroot, *St Tola Goats Cheese, Toasted Seeds, Pickled Walnuts* €9.5

Country Style Terrine, *Foie Gras Parfait, Walnut, Grapes* €12

Celeriac Soup, *Cep Butter, Sprouts, Chestnuts* €8.5

John Stone Steak Tartare, *Beef Dripping Toast* €13

MAIN

Flat Iron Steak, *Béarnaise, Fries, Rocket Salad* €27

Seabream, *Chargrilled Broccoli, Caesar, Confit Squid, Smoked Almonds* €26

Halibut, *Puy Lentils, Smoked Bacon Cream, Baked Artichoke* €27.5

Roast Potato Gnocchi, *Confit Tomato, Basil Pesto, Buffalo, Courgettes* €19.5

Beef Short Rib, *Roast Heritage Carrots, Horseradish Croquette, Cabbage* €27

Cherry Valley Duck, *Figs, Confit Fennel, Potatoes Mousseline* €28

SIDES

New Potatoes €4.5

Salsa Verde €4.5

Rocket Salad €4.5

Parmesan Broccoli €4.5

Smoked Almonds €4.5

Fries €4.5

15

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