



NOVELLI®
AT CITY QUAYS

RESTAURANT À LA CARTE



Welcome to my restaurant Novelli here at City Quays, a stylish Mediterranean and French influenced brasserie with a touch of Irish flair. We source our ingredients, ethically, sustainably, from local supplier's using the freshest seasonal produce

I'm Jean-Christophe Novelli, 5 out of 5 AA Rosette, multi-Michelin Star award winning chef, AA chef of the year, MBE, author, and restaurateur. I began my exciting career at the tender age of fourteen as a baker in my hometown of Arras, Northern France, before becoming the private Head Chef at Elie de Rothschild at the age of twenty. After moving to the UK, where I ran Keith Floyd's Maltster's Arms, I then won my first of four Michelin stars as Chef Patron at Gorleston Mill, before becoming head chef at the Four Seasons Hotel Hyde.

I had a restaurant empire across France, UK, and South Africa, before opening the Novelli Academy which is voted one of the Top 25 Cooking Academies in the world.

It's a pleasure to have you here at Novelli City Quays

BON APPETIT

PRIX FIXE

2 Courses **£24.00** | 3 Courses **£28.00**

HORS D'OEUVRES

CHEF'S SOUP DU JOUR

Guinness wheaten, whipped butter

LOCAL BEETROOT & JAWBOX GIN CURED SALMON

Salmon pate, wheaten loaf

DUCK RILLETTES

Gizzards, pistachios and jumbo gherkin

SUPERFOOD SALAD ^V

Bulgur wheat, broccoli, avocado, lentils, sunflower seeds, baby spinach, lemon dressing

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN

Dauphinoise potatoes, sautéed kale, beef jus

NOVELLI 6oz* CHUCK STEAK BURGER

House pickles, Cheddar cheese, pommes allumettes

DRY AGED 8oz* RUMP STEAK

Triple-cooked chips, grilled tomato, mushroom and your choice of sauce (*£8.00 supplement*)

BELFAST ALE BATTERED CATCH

Tartare sauce, hand cut chips, mushy peas

RISOTTO ^{Vc}

Roasted squash and sage, crispy leek

DESSERTS

NOVELLI CHOCOLATE BROWNIE ^{Vc}

Coconut sorbet

SALTED CARAMEL TART

Salted caramel sauce, whiskey ice cream

CRÈME BRÛLÉE ^V

Orange Cointreau

ICE CREAM

Please ask your server for today's selection

FOR DESSERT

NOVELLI WINTER BERRIES VACHERIN **£9.50**

Gun powder gin & grenadine, white chocolate

NOVELLI CHOCOLATE BROWNIE ^{Vc} **£9.50**

Coconut sorbet

NOVELLI MINUTE BAKE TARTE TATIN ^V **£10.00**

Bourbon ice cream *"I'm worth the wait!"*

CRÈME BRÛLÉE ^V **£9.50**

Orange Cointreau

SALTED CARAMEL TART **£9.50**

Salted caramel sauce, whiskey ice cream

PEAR AND CARAMELISED WHITE CHOCOLATE GALETTE **£9.50**

BALLYLISK TRIPLE ROSE CHEESEBOARD **£8.00**

Grapes, Irish black butter, crackers

*Cheeseboard for 2 **£14.50** | Cheeseboard for 4 **£25.00***

FOR THE TABLE

SMOKED ALMONDS ^{Vc} **£4.50**

MARINATED OLIVES ^{Vc} **£5.00**

HUMMUS, CRISPY CHICKPEAS ^V **£4.50**

Grilled flat bread

BAKED FOCACCIA ^V **£6.50**

Olive oil, balsamic, tapenade

HORS D'OEUVRES

CHEF'S SOUP DU JOUR **£7.00**

Guinness wheaten, whipped butter

DUCK RILLETTES **£8.50**

Gizzards, pistachios and jumbo gherkin

MY OWN RUSTIC FRENCH ONION SOUP **£8.50**

Oven baked en crouete *"I'm worth the wait"*

CREPE PANCAKE ^V **£9.00**

Mushroom duxelles, creamy blue cheese sauce

CRAB MONIQUE **£12.50**

Brioche rarebit, Gruyère cheese

LOCAL BEETROOT &

JAWBOX GIN CURED SALMON **£12.00**

Salmon pate, wheaten loaf

SUPERFOOD SALAD ^V

*Small **£8.50** | Large **£16.00***

Bulgur wheat, broccoli, avocado, lentils, sunflower seeds, baby spinach, lemon dressing

CHICKPEA SALAD ^V

*Small **£8.50** | Large **£16.00***

Sweet potato, pine nuts, olive oil

MAIN COURSES

NOVELLI HALF ROTISSERIE CHICKEN **£20.00**

Dauphinoise potatoes, sautéed kale, beef jus

IRISH LAMB **£23.00**

Lamb rump, served pink, with braised chicory, watercress and garlic pesto

ROASTED BEEF SIRLOIN **£23.00**

Served pink with onion and grilled tenderstem

ROASTED CHICKEN **£23.00**

Trompette de la Mort, squash, mushroom ketchup

BELFAST ALE BATTERED CATCH **£18.50**

Tartare sauce, hand cut chips, mushy peas

MOULES-FRITES **£18.50**

*Ndjua, fennel, fries

ROASTED IRISH COD **£24.00**

Cockle chowder, grilled cucumber

RISOTTO ^{Vc} **£17.50**

Roasted squash and sage, crispy leek

CARAMELISED CAULIFLOWER STEAK ^{Vc} **£18.15**

Cauliflower puree, pine nuts, salsa verde

NOVELLI GRILL

Dry aged steaks, served with Portobello mushroom, grilled tomato, hand cut triple-cooked chips and your choice of sauce

DRY AGED 10oz* RIBEYE **£32.00 | DRY AGED 8oz* RUMP STEAK **£25.50****

NOVELLI 6oz* CHUCK STEAK BURGER **£18.50**

House pickles, Cheddar cheese, pommes allumettes

SIDES

SIDES **£5.00:** TRIPLE-COOKED CHIPS ^V | POMMES ALLUMETTES ^V | HONEY ROAST ROOT VEGETABLES ^V

CREAMY MASH ^V | DAUPHINOISE POTATOES ^V | NOVELLI HOUSE SALAD ^V

SEASONAL GREENS, TOASTED SESAME SEEDS, SESAME ^V

SAUCES **£4.00:** PEPPERCORN SAUCE | BÉARNAISE SAUCE ^V | GARLIC BUTTER ^V

CAFÉ DE PARIS BUTTER | BEEF JUS

^V No meat or fish. ^{Vc} Vegan option. *Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Prices include VAT.

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