

WILDE

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MINUTY

SAS



Nestled between land and sea in the heart of Provence, Château Minuty has been the Matton-Farnet family wine estate for over 85 years over four generations and has been a Crus Classés des Côtes de Provence since 1955.

The Château Minuty vineyard enjoys a remarkably good exposure on the slopes of the villages of Gassin and Ramatuelle, overlooking the Gulf of Saint-Tropez. It benefits from a temperate maritime climate and showcases southern grape varieties.



# Summer on the Terrace

## BRINGING THE ESSENCE OF THE FRENCH RIVIERA TO THE HEART OF THE CITY

Experience an enticing seafood selection while indulging in the most delicate & aromatic  
Château Minuty rosés from Provence, surrounded by the elegant florals on our verdant terrace.

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Six Carlingford Lough Rock oysters, shallot relish €30 12, 14

### Wilde Seafood Platter €125

Cold: Dill cured salmon, Carlingford Lough rock oysters, seared tuna sashimi  
Hot: West Cork mussels, brown crab claws, prawns, crusty bread  
1(wheat), 2, 3, 4, 6, 7, 9, 10, 11, 12, 14

Caviar Beluga Huso-Huso 30g €290 1(wheat), 3, 4, 7  
Blinis, sour cream & eggs

### Flight of Minuty Rosés 3 x 75ml pours €36

	Glass (175ml)	Bottle
Minuty 'Prestige' 2023 Provence, France	€15	€60
Château Minuty, 'Rose et Or' 2023 Provence, France	€23	€89
Château Minuty, '281' 2023 Provence, France	€44.5	€175



STARTERS	Roast tomato & bell pepper soup, basil oil, coconut cream V/VE <i>1(wheat, oats), 7, 9</i>	€14
	Wrights of Marino dill cured salmon, pickled cucumber, sour cream & caviar, Guinness bread <i>1(wheat, oat, barley), 3, 4, 7, 10</i>	€23
	Seared Kilkeel scallops, carrot & ginger, yuzu ponzu, pickled vegetables & shimeji mushrooms, toasted sesame seeds <i>1(wheat), 6, 7, 11, 14</i>	€27
	Buffalo milk burrata, heirloom tomatoes, pesto, toasted focaccia & pine nuts V <i>1(wheat, rye, malt), 7, 8 (pine nut), 12</i>	€23
	John Stone grass-fed Irish beef fillet carpaccio, rocket, parmesan & aged balsamic <i>1(barley), 7, 10, 12</i>	€26
	Heritage beets, whipped St Tola goats curd, raspberries & seeded crackers V <i>1(barley, oats, wheat), 7, 10, 12</i>	€20
	Wilde Dublin Bay prawn cocktail <i>1(barley), 2, 3, 9, 10, 12</i>	€35
SALADS & GREENS	Wilde Caesar salad, pancetta, rosemary croutons & parmesan <i>1(barley, wheat, malt, rye), 3, 4, 7, 10</i>	€17
	Superfood salad of mixed grains, broccoli, kale, bean sprouts, watermelon, sesame oil & chilli dressing, pomegranate seeds VE <i>1(wheat), 6, 10, 11</i>	€20
	Endive salad, Cashel Blue cheese, apple, walnut, honey & wholegrain mustard dressing V/VE <i>7, 8(walnut), 10, 12</i>	€20
	<i>Add grilled chicken €8 (7,10) / tiger prawns €14 (2, 7, 10) / avocado €7 / Toons Bridge halloumi €7 (7)</i>	
SEAFOOD	Market catch, potato mousseline, grilled asparagus, sauce vierge & lemon butter <i>4, 7, 12</i>	€POA
	Dover sole, grilled or meunière <i>4, 7,</i>	€62
	Pan roasted organic salmon, citrus glaze, sautéed spinach, braised fennel, pea puree <i>4, 7, 12</i>	€38
	Seafood risotto, salmon, prawn, mussels, tomato jam & Café de Paris butter <i>2, 4, 7, 10, 12, 14</i>	€36



JOHN STONE	Sirloin 250g 7, 10, 12	€45
WEXFORD		
GRASS-FED	Rib eye 250g 7, 10, 12	€56
STEAKS	Fillet 200g 7, 10, 12	€57
	<i>Served with Pont Neuf chips (1(barley), 3, 7, 9, 10, 12) &amp; your choice of sauce:  Béarnaise (3, 7, 10, 12), Peppercorn (7, 9, 12), Wilde smoked (1(barley), 4, 9) or Café de Paris (4, 7, 10)</i>	
SURF & TURF	Tiger prawns 2, 4, 7, 10	€14
Add to your choice of steak	Lobster tail: half/full 2, 4, 7, 10	€24/€48
	Sautéed wild mushrooms 7	€7
WILDE CLASSICS	Chateaubriand for 2 centre cut beef fillet 500g Wild mushrooms, confit tomato, Pont Neuf chips & selection of sauce 1(barley), 3, 7, 9, 10, 12	€125
	Chargrilled chicken spatchcock, quinoa tabbouleh, Harissa sauce, toasted pine nuts 7, 8 (pine nut), 9, 10, 12	€34
	John Stone beef burger, Coolea Gouda cheese, dry cured bacon & caramelised onions 1(barley, wheat), 3, 4, 7, 9, 10, 12	€32
	Sundried tomato crusted Wicklow lamb rack, fondant potato & summer vegetables, leek sauce, mint demi 1 (wheat), 7, 9, 10, 12	€54
	Miso glazed Skeaghanore duck breast, sweet potato, teriyaki pak choi, Asian slaw, sesame seeds 1 (wheat), 6, 9, 10, 11, 12	€44
	Butter chicken masala OR mushroom & peas masala VE basmati rice & poppadom 8(almond), 10	€32
	Gluten-free penne rigate, sun blushed cherry tomatoes, fine beans & rocket VE 8(pine nut), 12	€28
	Wild mushroom risotto, truffle salt & pecorino V 7, 12	€34
SIDES	Potatoes: fries (1(barley), 3, 9, 10, 12), heritage (7), hand-cut chips (1(barley), 3, 9, 10, 12), mashed V/VE (7)	€7
	Steamed tenderstem broccoli, chili & lemon VE 12	€10
	Spinach: steamed, buttered (7) or olive oil V/VE	€8
	Charred asparagus, bearnaise V/VE 3, 7, 10, 12	€12
	Gem heart salad with Gordal olives, cherry tomatoes & mimosa VE 12	€11
	Summer vegetables with mint V/VE 7	€7
	Crispy cauliflower, curry aioli, mango, mint & coriander VE 10	€14



DESSERTS	Wilde's local Irish seasonal cheese selection V 1 (wheat, oat), 7, 8 (walnut), 12 Fruit chutney, oat biscuits & black grapes	€19	
	Classic crème brûlée & Irish shortbread V 1 (wheat), 3, 7, 8 (almond)	€13	
	Tropical Baked Alaska, coconut financier, mango & passionfruit V 1 (wheat), 3, 7	€13	
	Lemon & blueberry Pavlova 3, 7	€13	
	Cru Virunga chocolate fondant, honeycomb & salt caramel ice cream V 1 (wheat), 3, 6, 7, 8 (almond)	€16	
	Apple & rhubarb crumble pie, vanilla bean ice cream V 1 (wheat), 3, 6, 7, 8 (almond)	€13	
	Wexford strawberries & summer berries, Champagne sorbet 1 (wheat), 12	€13	
	Scúp natural Irish gelato V (3, 7, 8 variable) & sorbet selection VE 1 (wheat), 12	€13	
SWEET WINES		Glass 75ml	Bottle
	Eiswein Liliac & Kracher 2020 Romania (375ml) 12	€16	€80
	Botrytis Pinot Gris, Greywacke 2018 Marlborough, New Zealand (375ml) 12	€16.5	€85
	Château Laville, Sauternes 2005 Bordeaux, France (750ml) 12	€18	€160
MADEIRA & SHERRY	Recioto della Valpolicella Classico, Capitel Fontana, Tedeschi 2018 Veneto, Italy (375ml) 12	€24	€120
	Justino's Sercial 10 years old (375ml) 12	€11.5	€80
	Justino's Malvasia 10 years old (750ml) 12	€11.5	€120
PORT	Noe, 30 years old Pedro Ximenez, Gonzalez Byass 12	€15	€150
	Casa Ferreira Dry White Port 12	€12	€115
	Offley LBV Port 2018 12	€15.5	€140
	Graham's 20 Year Old Tawny Port 12	€20	
	Dow's, Quinta do Bomfim, Vintage 2013 12	€25	€250
AFTER DINNER COCKTAILS	Dow's Vintage Port 1994 12	€45	€420
	It's not an Oreo 7 Oreo Vodka, Kahlua, Vanilla, Espresso, Vanilla Cream	€18	
	Last Orders 12 Red Breast 12 years, Madeira Malvasia, Umeshu Liquor, Mancino Bianco Ambrato, Honey & Cardamon, Orange Bitters	€18	
	Symphony No.36 1(barley), 12 Hennessy VSOP, Bacardi 8 Years Old Rum, Cocchi Vermouth Di Torino, Guinness, Angostura & Chocolate Bitter, Absinthe	€20	



We strive to source all of our fish and seafood from sustainable sources.  
All our Meat and Poultry is 100% Irish and is traceable from farm to fork. Our teas and coffees are sustainably certified.  
List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -  
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

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Illustration by Sarah Wickham Designs