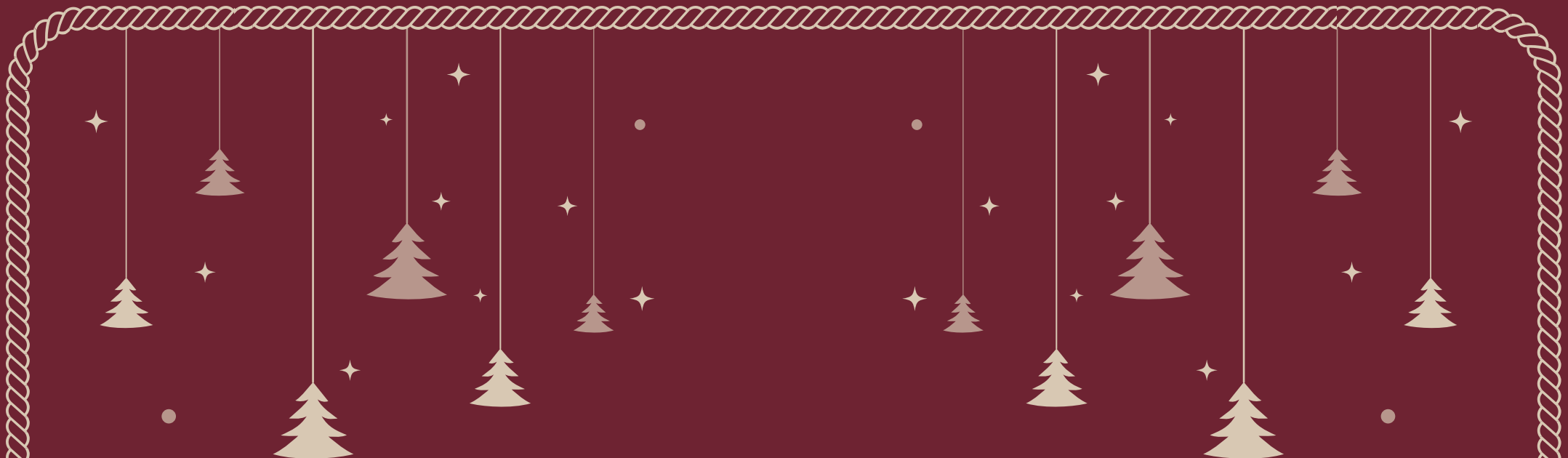




isabelle's



❧ CHRISTMAS 2026 ❧

VENUE / CONCEPT

An elegant neighbourhood restaurant on South Anne Street, defined by seasonal, grill-led cuisine and the very best of Irish produce.

Warm hospitality, beautifully considered interiors and a secluded terrace come together to create an understated yet unforgettable dining experience.

SEATED CAPACITY

130

STANDING CAPACITY

200

 Festive season: Monday 16 November 2026 to Sunday 3 January 2027

 Grill & Pizza Counter

 Cocktails & Late Bar

 Located on South Anne Street

 Together in a space built for celebration





MAIN DINING ROOM

Bright by day and warmly lit by evening, the main dining room sits at the heart of Isabelle's. The open kitchen and grill anchor the space, and a flexible table layout lets the room move with the occasion, from intimate group dinners to lively celebrations.

CAPACITY

Seated

130

Standing (Full Venue)

200





BACK TERRACE

The back terrace is a distinct yet connected setting. Heated and tucked away on South Anne Street, nestled between Grafton Street and Dawson Street, it keeps the same easy energy as the main room.





VENUE HIRE

For larger occasions, Isabelle's is available for exclusive hire.

The full restaurant becomes your setting for hosted celebrations, corporate entertaining and landmark events.



Venue Hire Pricing

PRIVATE HIRE · MINIMUM SPEND BY DAY OF WEEK

NOVEMBER – DECEMBER · FESTIVE SEASON

Dinner

Venue Hire Fee €2,000

Monday & Tuesday	€10,000
Wednesday	€20,000
Thursday–Saturday	€23,000
Sunday	€8,000

Lunch

Venue Hire Fee €1,000

Monday–Wednesday	€9,000
Thursday & Friday	€12,000
Saturday & Sunday	€10,000

Access from 5pm | Lunch 12pm–4pm.
25% of the estimated spend required to secure the date. | Day rates are minimum spend, excluding the venue hire fee.

All pricing is subject to change.



FOOD

Food at Isabelle's is based on seasonal, primarily Irish produce and designed for sharing. The grill takes centre stage, complemented by the pizza counter, with dishes that transition from long lunches to leisurely dinners.





DRINKS

Exceptional cocktails and premium drinks are matched by genuine hospitality at Isabelle's. Our bar offers a welcoming setting to meet, unwind and celebrate, with a carefully curated cocktail menu alongside expertly crafted classics and contemporary favourites, from the first toast to the final round.



SET LUNCH MENU

TWO COURSES

Per Person

€45

THREE COURSES

Per Person

€55

A discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

We cater for all dietary requirements.

All pricing is subject to change.

Group menus apply for parties of 8 or more.

STARTERS



Beetroot Salad

Feta Cheese, Toasted Hazelnuts & Balsamic Dressing

Cod Fish Croquette

Lemon Aioli

Chicken Croquettes

Cajun Mayonnaise

Jamón Ibérico de Bellota

MAINS



Roasted Irish Chicken Supreme

Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus

Cod Fillet Loin

Served with Smash Potatoes and Fresh Kale

Paccheri Pasta

Slow Cooked Rib Minced Beef, Fresh Tomato & Basil

Sweet Soy Glazed Tofu

Red Onions, Peppers, Tenderstem Broccoli & Sesame Seeds

10oz Ribeye Steak (280gr) +€12

Caramelised Shallot, Mashed Potatoes & Red Wine Jus

Pizza Diavola

San Marzano Tomato Sauce, Pepperoni, Mozzarella

Pizza Ricotta & Courgette

Ricotta Cheese, Lemon Zest, Garlic Herbs, Courgettes & Roasted Onion Petals

Pizza Mortadella

Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing

SIDES • €6.5 Each



Golden Fries

Tenderstem Broccoli

Almond Flakes

Heritage Tomato Salad

Red Onion, Basil & Glazed Balsamic Dressing

DESSERTS



Tiramisu

Ice Cream Vanilla or Lemon Sorbet

Isabelle’s Pudding

SET DINNER MENU

THREE COURSES

Per Person

€75

A discretionary 12.5% Service Charge will be applied to bookings of 5 or more.

We cater for all dietary requirements.

All pricing is subject to change.

Group menus apply for parties of 8 or more.

STARTERS

Beetroot Salad

Feta Cheese, Toasted Hazelnuts & Balsamic Dressing

Goat’s Cheese Parfait

Ardsallagh Goat’s Cheese, Smoked Almonds, Honeycomb

Irish Beef Tartare

Capers, Shallot, Gherkins

Cod Fish Croquette

Lemon Aioli

Crispy Calamari

Lime Aioli, Mango & Passionfruit Salsa

MAINS

Roasted Irish Chicken Supreme

Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus

Paccheri Pasta

Slow Cooked Rib Minced Beef, Fresh Tomato & Basil

Pizza Ricotta & Courgette

Ricotta Cheese, Lemon Zest, Garlic Herbs, Courgettes & Roasted Onion Petals

Pizza Vegan Tofu & Avocado

Spinach Purée, Marinated Tofu, Avocado, Peppers, Chilli Oil

Cod Fillet Loin

Served with Mashed Potatoes and Fresh Kale

10oz Ribeye Steak (280gr) +€12

Caramelised Shallot, Mashed Potatoes & Red Wine Jus

Pizza Diavola

San Marzano Tomato Sauce, Pepperoni, Mozzarella

Pizza Mortadella

Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing

SIDES & DESSERTS

The set dinner menu shares its sides and desserts with the set lunch menu, listed on the previous page.

PARTY PACKAGE MENU

CANAPÉS



Padrón Pepper, Aubergine Mousse & Sourdough Crust	Heritage Tomatoes Bruschetta on Sourdough Bread	Goat's Cheese Mousse, Smoked Red Onion & Maple Crostini
Grilled Prawns & Chorizo Skewer with Lemon Crème Fraîche	Sesame Crispy Polenta & Chilli Jam	Crab, Balsamic Apple Purée on Pickled Cucumber
Hot Smoked Salmon Mousse, Pickled Ginger & Potato Blinis	Spiced Beef, Red Onion Jam, Mustard Mayo Crostini	Glazed BBQ Pork Neck Skewer
Prosciutto, Basil Pesto & Toasted House Focaccia	Smoked Pancetta Arancini & Cheddar Mayo	

SUPPER BOWLS



Chickpea Ragout & Grilled Halloumi Cheese	Soft Polenta, Chunky Tomato Sauce & Feta Cheese	Grilled Veg Skewer, Tahini & Maple Glaze
Beef Chuck Ragout, Fries & Parmesan Cheese	Pulled BBQ Jack Fruit & Jollof Rice	Seafood Chowder
Beef Ribs Slider, Roasted Peppers, Rocket & Chorizo Mayo	Tiger Prawns, Spuds & Salsa Roja	Braised Irish Lamb & Colcannon Mash
Crispy Calamari & Sweet Chilli Mayo	Grilled Salmon & Smoked Greens	Selection of Flat Breads See Server for Allergens

MINI SWEET DESSERTS



Sticky Toffee Pudding & Salted Caramel Sauce	Assorted Macarons (Chocolate, Lemon, Pistachio, Raspberry, Vanilla & Salted Caramel) - See Server for Allergens	Mini Dark Chocolate Mousse & Raspberry Glaze
Mini Passion Fruit Tart	Mini Flourless Brownie & Raspberry Sauce	Vegan Chocolate Mousse & Hazelnut Topping

PARTY PACKAGES

FOOD



1	4 Canapés 2 Supper Bowls	€42pp
2	3 Canapés 3 Supper Bowls 3 Mini Sweet Desserts	€57pp
3	5 Canapés 3 Supper Bowls 3 Mini Sweet Desserts	€68pp
4	5 Canapés 3 Supper Bowls 3 Mini Sweet Desserts Charcuterie & Cheese Boards	€83pp

BEVERAGE



1	Arrival Prosecco or Beer Half Bottle House Wine per person	€30pp
2	Arrival Cocktail or Beer or Prosecco Half Bottle of Premium Wines per person (Selection of 3 whites & 3 reds)	€40pp
3	Arrival Champagne Half Bottle of Celebratory Wines per person (Selection of 3 whites & 3 reds) Espresso Martini or Irish Coffee	€65pp



OPTIONAL ENHANCEMENTS

 Only available as an add-on to a party package

Canapés	€6ea	Cheese Boards	€10pp
Supper Bowls	€10ea	Charcuterie Boards	€14pp
Mini Sweet Desserts	€4ea	Cheese & Charcuterie Boards	€16pp
Pizza Station	€10pp	Iced Irish Seafood Platter	€25pp
Drink Tokens	€10ea		

Drink tokens are redeemable against house wine, prosecco, house beers and soft drinks.

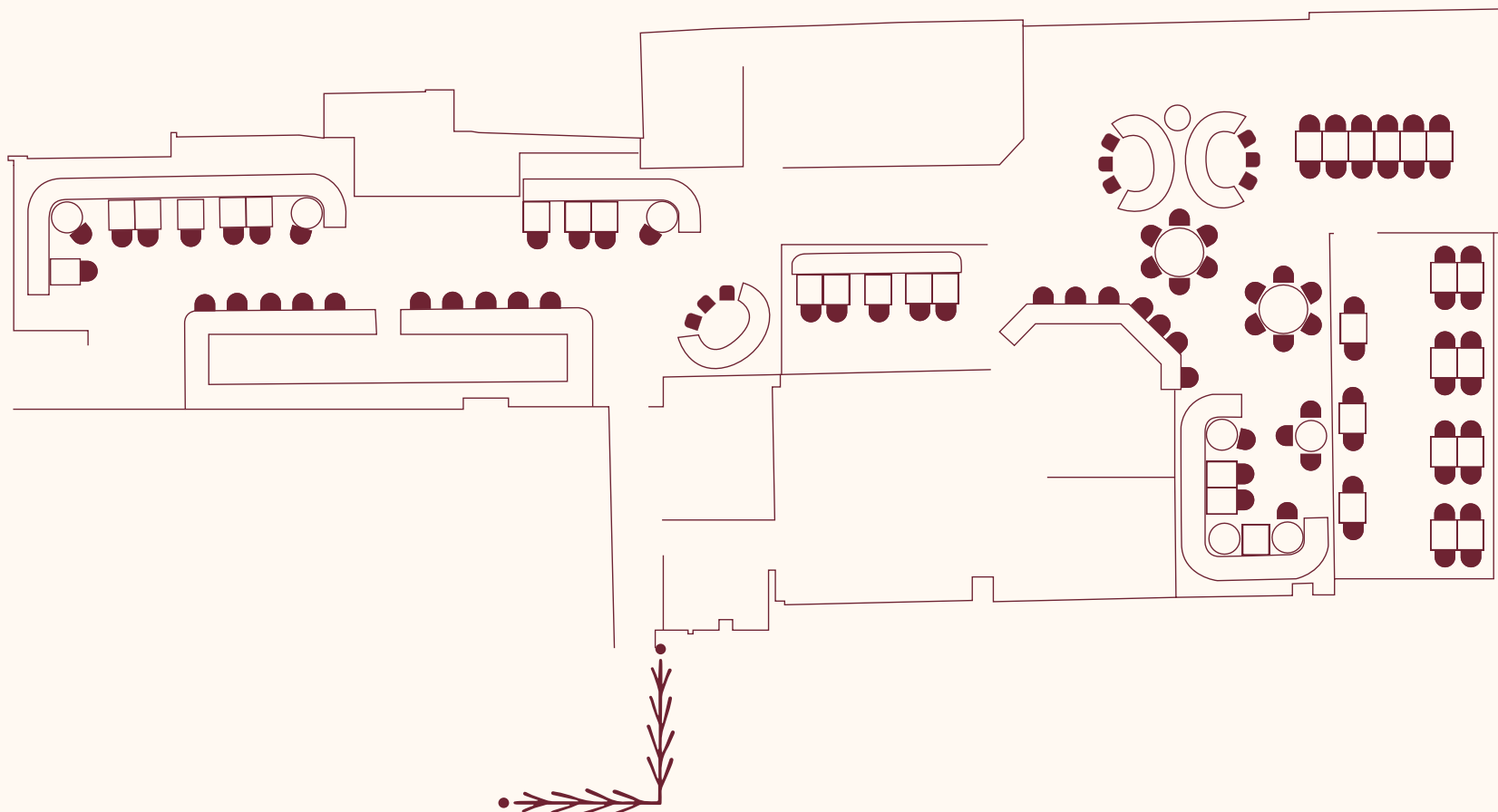




FLOOR PLAN

This floor plan shows the room as it works, from the main dining room and the open kitchen through to the terrace on South Anne Street, nestled between Grafton Street and Dawson Street.

At Isabelle's, we offer flexible spaces designed for celebrations.





EXPLORE THE ECLECTIC COLLECTION

While Isabelle's is a truly special place to host your event, it's just one of many exceptional venues within the Eclective collection.

From stylish restaurants and lively bars to rooftop spaces and intimate private dining rooms, we have a range of unique venues across Dublin to suit every occasion.

Whether you're looking for a different atmosphere, size, or style, our events team can help you find the perfect space, with the same exceptional service and attention to detail you'll experience at Isabelle's.



ENQUIRE / CONTACT

Festive Opening Hours

Lunch

MONDAY TO FRIDAY • 12PM TO 3.30PM

Brunch

SATURDAY AND SUNDAY • 10AM TO 3.30PM

Dinner

SUNDAY TO WEDNESDAY • 5PM TO 9PM

THURSDAY TO SATURDAY • 5PM TO 9.30PM

Christmas Eve

THURSDAY 24 DECEMBER • 12PM TO 7PM

Festive set menus at €55 and €65.

St Stephen's Day

SATURDAY 26 DECEMBER • OPEN 11AM TO 7.30PM

New Year's Eve

THURSDAY • 31 DECEMBER

festive set menu €75 with bubbles.

GROUP BOOKINGS (UP TO 30 GUESTS)

book@isabelles.ie

PRIVATE EVENTS & GROUPS (31+ GUESTS)

events@eclective.ie

isabelle's

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isabelles.ie