



SAMPLE CHRISTMAS PRIVATE DINING LUNCH €85

3 Courses + Breads + Side Accompaniment

Please choose 2 items from each course to make your own menu.

Sourdough baguette, brown bread, salted farmhouse butter

Dry Aged Beef Tartare, Cured Egg Yolk, Pickled Shimejis, Black Garlic & Miso Butter

Pickled West Cork Mackerel, Granny Smith Apple, Cucumber, Horseradish

Beetroot, Smoked Almonds, Lemon, Dill, Macadamia Nuts

Roast Magret Duck Breast, Parsnip, Celeriac, Marsala Jus

Potimarron Pumpkin Risotto, Aged Comté Croquette, Lemon

Atlantic Cod, Jerusalem Artichoke Puree, Chestnuts, Mussels, Salsify

Side Accompaniment

Pomme Mousseline

Jivara Chocolate Cremeux, White Chocolate Namelaka, Pain d'Epice Ice Cream

Dulcey Panna Cotta, Passion Fruit Jelly, Mango Sorbet

Selection of Artisan Cheeses with accompaniments

Chef Zhan Sergejev

Tables of 5 or more a 12.5% gratuity will be added to the bill

*100% of all tips and gratuities are distributed to all our staff

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.