



CHRISTMAS LUNCH

3 Courses + Canapé + Breads €75

Canapé

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

Scallop Ceviche, Buttermilk, Tobiko Wasabi, Caviar

Roast Magret Duck Breast, Parsnip, Celeriac, Marsala Jus

Potimarron Pumpkin Risotto, Aged Comté Croquette, Lemon

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

Fillet of Beef, Braised Cheek, Caramelised Onion, Pomme Anna +€15

Warm Abinao Chocolate Tart, Pear Essence, Pain d'Epice Ice Cream

Cardamon Custard, Muscat Late Harvest Jelly, Quince Sorbet

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes préparation

Cheese Trolley - Selection of Artisan Cheeses with accompaniments
€10 extra instead of dessert (Also available as an additional course €20)

Baby Potatoes, Rosemary €7.00

Green Beans, Smoked Almonds, Bacon Espuma €8.00

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.