



SET DINNER €69

Available for tables 6 or less. Tues to Thurs 5.30 - 9.00pm Fri to Sat 5.30 - 6.45pm

Canapés + Breads + Starter + Main Course + Dessert

Canapés

Black Garlic Miso Gougère | White Truffle Arancini

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Poached Irish Salmon, Potato, Spinach, Mustard

Braised Leeks, Pearl Onions, Nori, Cashew Nut Purée

Comté Cheese Agnolotti, Shiitake Mushrooms, Kale

Pan Fried Cod, Cauliflower, Vadouvan Spice, Vanilla

Vanilla Panna Cotta, Pear & Late Harvest Jelly, Pear Sorbet

Manjari Chocolate Cremeux, Tonka Bean Ganache, Frangelico Ice Cream

PREMIUM DINNER €98

Canapés + Breads + Starter + Main Course + Dessert

Canapés

Black Garlic Miso Gougère | White Truffle Arancini

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Grilled Mackerel, Red Cabbage, Beetroot, Sudachi Ponzu

Seared Foie Gras, Rhubarb, Hibiscus, Pain d' Epices

Pan Fried Scallops, Daikon, Coconut Milk, Pistachios

Ox Tail, Gnocchi, Parmesan, Red Wine Jus

Poached Halibut, Mussels, Black Garlic, Smoked Milk

Magret Duck Breast, Celeriac Choucroute, Caramelised Hazelnut, Jus

Jivara Chocolate Mousse, Salted Pecan Praline & Cocoa Nib Ice Cream

Caramelised Apple Tart, Cinnamon Sablé, Calvados Sauce, Vanilla Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes

Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

*Menu not available at Christmas, Valentine's etc