



MARCH 2023

DINNER MENU €89

Canapés

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Beef Carpaccio, Mustard Emulsion, Pickled Shimejis, Nori, Ponzu

White Asparagus, Lychee, Pine Nuts, Honey & Ximénez Dressing, Shiso

Cured West Cork Mackerel, Dulse, Bergamot, Crème Fraiche

Seared Scallops, Cauliflower, Caviar, Colombo Spice, Vadouvan +€5

Poached Halibut, Leek, Sage, Black Miso, Langoustine Bisque

Andarl Pork Fillet, Kimchi, Shitake, Peanuts, Pork Jus

Squab Pigeon, Pink Lady Apple, Calvados, Pigeon Liver Parfait, Red Wine

Black Sole, Pistachio, Tarragon, Celeriac, Beurre Blanc

Guanaja Valrhona Chocolate Cremeux, Orizaba Ganache, Sea Buckthorn Sorbet

Green Apple Pavlova, Coriander Diplomat, Green Apple 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 Or also available as an additional course €20)

Boulangère Potatoes €8.50

Green Beans, Bacon Espuma, Dukkah €8.00

For 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

Vegetarian menu available

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

Chef Zhan Sergejev