



JANUARY 2023

DINNER MENU €89

Canapés

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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

Cured West Cork Mackerel, Dulce, Bergamot, Crème Fraiche

Scallop Ceviche, Buttermilk, Wasabi, Caviar, Cucumber

Seared Foie Gras, Roasted Pineapple, Rum, Rosemary

Roast Halibut, Ham Hock, Kohlrabi, Fennel

Magret Duck Breast, Pink Lady Apple, Calvados, Red Wine

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

Black Sole, Pistachio, Tarragon, Celeriac, Beurre Blanc

Guanaja Valrhona Chocolate Cremeux, Manjari Ganache, Sea Buckthorn Sorbet

Calamansi Tart, Meringue & Basil 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)

Pomme Mousseline €7.50

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