



DINNER MENU €85

Canapés

Our sourdough baguette, brown bread, salted farmhouse butter

Rainbow Carrots, Carrot Yoghurt, Sea Buckthorn, Dukkah

Bluefin Tuna, Daikon, Confit Lime, Togarashi, Pickled Ginger

Beef Tartare, Pickled Onions, Mustard, Black Garlic & Miso Butter

Scallops, Brown Butter, Peas, Dill, Cucumber +€5

Roasted Cod, Tomato Purée, Black Olive, Ratte Potato Mousse

Stuffed Rabbit Saddle, Prune Gel, Salt Baked Celeriac, Rabbit Jus

Basil Agnolotti, Comté, Lovage, Kohlrabi, Fennel

Black Sole with Herb Butter, Oyster Leaf, Wild Asparagus, Courgette, Beurre Blanc

Wexford Lamb, Morels, Aubergine Caviar, Fresh Peas, Mint, Tandoori Butter

"Black Forest Gâteau", Cherry Sorbet

Tokaji Aszú, 5 Puttonyos, Disznókó €20.00

Strawberry & Pistachio Mille-Feuille, Strawberry Sorbet

Monbazillac, Réserve du Château Vari €15.00

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

Coteaux du Layon, Chenin Blanc, Chateau de la Roulerie €14.00

Selection of French & Irish Farmhouse cheese from the trolley

L.B.V Port €12.00 | 20 years old Tawny Port €18.00 | 2000 Vintage Port €32.00

€10 extra instead of dessert (Also available as an extra additional course €20)

Pomme Mouseline €6.50

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

Please notify us regarding any allergies or food intolerances