



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

Citrus Cured Hamachi, Daikon, Truffle Ponzu

Braised Leeks, Pearl Onions, Nori, Cashew Nut Purée

Parmesan Gnocchi, Wild Garlic Sauce, Parsley, Kale

Pan Fried Cod, Cauliflower, Vadouvan Spice, Vanilla

Tonka Bean Panna Cotta, Cassis Jelly, Blackcurrant Sorbet

Araguani Chocolate Cremeux, White Chocolate Namelaka, Vanilla 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

Crab, Apple, Midori, Avocado, Macadamia

Veal Sweetbread, Caramelised Celeriac, Citrus Kosho, Yuzu

Pan Fried Scallops, Asparagus, Coconut Milk, Pistachios

Roast Pork Fillet, Alsace, Cevennes Onion, Sweet Potato

Poached Halibut, Cockles, Black Garlic, Smoked Milk

Magret Duck Breast, Red Miso Akadashi, Confit Duck Leg, Sultanas, Carrot

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

Coconut Frangipane Tart, Coconut Mousse, Pineapple & Basil Compote, Pineapple Sorbet

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.

**We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.
Allergens menu available on request.**

*Menu not available at Christmas, Valentine's etc