



DINNER MENU €98

Canapés + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

Canapés

Cais Na Tire Gougère | Truffle Arancini, Egg Purée

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Crab, Preserved Pear, Celeriac, Peanuts

Carrot, Burnt Star Anise, Sea Buckthorn, Clementine

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Mango Chutney, Coriander

Main Courses

Artichoke Tart, Velouté, Parsley, Pomme Soufflé

Atlantic Cod, Roasted Cauliflower, Vadouvan, Vanilla

Fillet of Pork, Morels, Black Garlic, Salsify, Braised Pork Belly

Black Sole, Kohlrabi, Smoked Eel, Broccoli, Champagne Sauce

Fillet of Beef Dry Aged, Roscoff Onion, Pomme Anna, Veal Jus, +€18

Desserts & Cheese

Manjari Chocolate Mousse, Jivara & Tonka Bean Ganache, Mango Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 Minutes Preparation

Brown Butter Frangipane, Spiced Poached Pear, Pear Sorbet

Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €8

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Pomme Mousseline €8 | Green Beans with Bacon Espuma, Dukkah €8

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.