



DINNER

€98

Canapé

Trout Tartlet, Trout Roe, Togarashi

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Cured Hamachi, Lemon Vinaigrette, Bonito, Fennel

Pan Fried Scallops, Truffle, Beurre Noisette, Cauliflower, Chive

Ratte Potato, Barley, Wild Mushrooms, Hazelnut

Seared Foie Gras, Yuzu, White Miso, Nashi Pear, Sesame

Main Courses

Magret Duck Breast, Carrot, Clementine, Almond, Duck Jus

Pan Fried Sea Bass, Celeriac, Dashi Beurre Blanc, Leeks

Parsley Gnocchi, Cavolo Nero, Pine Nuts, Courgette, Capers

Poached Halibut, Anchovy Mousse, Preserved Lemon, Yuzu Beurre Blanc

Fillet of Beef Dry Aged, Potato Fondant, Roscoff Onion, Parsnip, Veal Jus, + €18

Desserts & Cheese

Sticky Toffee Pudding, Red Miso Caramel Sauce, Vanilla Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Préparation)

Dulcey Panna Cotta, Vanilla Jelly, Coffee Ice Cream

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10

Side Accompaniment

Roasted Baby Potatoes with Bacon & Paprika 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.