



DINNER MENU

Canapé

Cais Na Tire Gougère

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Crab, Preserved Pear, Celeriac, Peanuts

Carrot Cannoli, Pickled Carrot, Sea Buckthorn, Clementine

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Mango Chutney, Coriander

Main Courses

Artichoke Tart, Velouté, Parsley, Pomme Soufflé

Duck Breast, Sweet Potato, Kumquat, Confit Duck Leg, Plum Sauce

Atlantic Cod, Pickled Baby Gem, Anchovy Dressing, Alsace Bacon

Fillet of Pork, Apple, Parsnip, Braised Pork Belly

Black Sole, Kohlrabi, Smoked Eel, Champagne Sauce

Desserts & Cheese

Salted Caramel Tart, White Chocolate Crumble, Vanilla Ice Cream

Abinao Chocolate Fondant, Caramelised Chestnut Ice Cream, 10 Minutes Preparation

Clementine Posset, White Chocolate, Gingerbread Ice Cream

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

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

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

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

Chef Zhan Sergejev

€80 Short Menu = Canapé + Breads + Starter + Main Course

€98 Full Menu = Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

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.