



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

Goat Curd, Pea & Mint Gougère | Parmesan Royale Tartelette, Caramelised Walnut

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Citrus Cured Sea Trout, Carrot, Orange, Marinated Trout Roe

Marinated San Marzano Tomatoes, Basil, Ginger & Tomato Granita

Pommes Anna, Ratte Potato Mousse, Girolles

Pan Fried Cod, Black Garlic, Caramelized Hazelnut, Celeriac Broth

Guava Mousse, Sablé Breton, Vanilla Ice Cream

PREMIUM DINNER €98

Canapés + Breads + Starter + Main Course + Dessert

Canapés

Goat Curd, Pea & Mint Gougère | Parmesan Royale Tartelette, Caramelised Walnut

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Seared Foie Gras, Mango, Coriander, Madeira Glaze

Pan Fried Scallops, Caper & Raisin, Alsace Bacon, Beurre Noisette

Rabbit Saddle, Swede, Black Truffle, Sauce Provençale

Pan Fried Turbot, Smoked Butter Beurre Blanc, Tarragon, Fèves

Magret Duck Breast, Apricots, Fresh Almonds, Fennel

Manjari Chocolate Cremeux, Hazelnut Ganache, Calamansi Ice Cream

Pistachio Financier, Mascarpone Parfait, Raspberry Consommé, Raspberry Ice Cream

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