



### **SET LUNCH**

2 Courses €39

3 Courses €49

#### **Canapé**

White Truffle Arancini

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Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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Poached Irish Salmon, Potato, Spinach, Mustard

Braised Leeks, Pearl Onions, Nori, Cashew Nut Purée

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Comté Cheese Agnolotti, Shiitake Mushrooms, Kale

Pan Fried Cod, Cauliflower, Vadouvan Spice, Vanilla

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Vanilla Panna Cotta, Pear & Late Harvest Jelly, Pear Sorbet

Manjari Chocolate Cremeux, Tonka Bean Ganache, Frangelico Ice Cream

### **PREMIUM LUNCH**

2 Courses €59

3 Courses €69

#### **Canapé**

White Truffle Arancini

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Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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Grilled Mackerel, Red Cabbage, Beetroot, Sudachi Ponzu

Seared Foie Gras, Rhubarb, Hibiscus, Pain d' Epices

Pan Fried Scallops, Daikon, Coconut Milk, Pistachios

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Ox Tail, Gnocchi, Parmesan, Red Wine Jus

Poached Halibut, Mussels, Black Garlic, Smoked Milk

Magret Duck Breast, Celeriac Choucroute, Caramelised Hazelnut, Jus

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

Caramelised Apple Tart, Cinnamon Sablé, Calvados Sauce, Vanilla Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes

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Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

\*Menu not available at Christmas, Valentine's etc