



**JANUARY 2023**

**LUNCH MENU**

2 Courses + Canapé & bread €55

3 Courses + Canapé & bread €65

Canapé

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Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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Beef Carpaccio, Mustard Emulsion, Pickled Shimejis, Nori, Ponzu

Cured West Cork Mackerel, Dulse, Bergamot, Crème Fraiche

Scallop Ceviche, Buttermilk, Wasabi, Granny Smyth Apple, Cucumber

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Roast Halibut, Ham Hock, Kohlrabi, Fennel

Magret Duck Breast, Pink Lady Apple, Calvados, Red Wine

Andarl Pork Fillet, Kimchi, Shitake, Peanuts, Pork Jus

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Guanaja Valrhona Chocolate Cremeux, Manjari Ganache, Sea Buckthorn Sorbet

Calamansi Tart, Meringue & Basil Sorbet

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes préparation

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Cheese Trolley - Selection of Artisan Cheeses with accompaniments  
(€10 extra instead of dessert Or also available as an additional course €20)

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Pomme Mouseline €7.50

For Tables of 5 or more a 12.5% gratuity will be added to the bill  
100% of all tips and gratuities are distributed to all our staff

Vegetarian menu available

**We work with all 14 allergens so we cannot guarantee that any dish is allergen-free**

Chef Zhan Sergejev