



## LUNCH MENU

2 Courses + Canapés & bread €55

3 Courses + Canapés & bread €65

### Canapé

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Our sourdough baguette & brown bread, salted farmhouse butter

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Asparagus, Lychee, Pine Nuts, Manuka Honey  
*Alsace, Gewurztraminer, Réserve, Meyer-Fonné €17.75*

Salmon, Orange, Radish, Ginger  
*Jacquère de Savoie, Silice Blanc, Maison des Ardoisières €17.25*

Beef Tartare, Pickled Onions, Mustard, Black Garlic & Miso Butter  
*Ruchè Di Castagnole Monferrato, Luca Ferraris €14.50*

Scallops, Brown Butter, Peas, Cucumber +€8  
*Douro, Quinta do Crasto €11.50*

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Pan Fried Cod, Tomato Purée, Black Olive, Ratte Potato Mousse  
*Jurançon Sec, La Virada, Camin Larredya €19.00*

Stuffed Rabbit Saddle, Prune Gel, Salt Baked Celeriac, Rabbit Jus  
*Pouilly Fuissé 1st Cru, Domaine Jacques Simonin €21.50*

Basil Agnolotti, Comté, Lovage, Kohlrabi, Fennel  
*Bordeaux Blanc, Château Thieuley €15.50*

Wexford Lamb, Spinach Purée, Morels, Fresh Peas, Lamb Jus  
*Patrimonio, E Croce, Yves Leccia, Corsica €20.50*

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Strawberry & Pistachio Mille-Feuille, Strawberry Sorbet  
*Monbazillac, Réserve du Château Vari €15.00*

Valrhona Dulcey Crèmeux, Pecan, Salted Ice Cream  
*Vinsanto del Chianti, Malmantico €15.00*

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes preparation  
*Coteaux du Layon, Chenin Blanc, Chateau de la Roulerie €14.00*

Selection of French & Irish farmhouse cheese from the trolley  
*L.B.V Port €12.00 | 20 years old Tawny Port €18.00 | 2000 Vintage Port €32.00*  
€10 extra instead of dessert (Also available as an extra additional course €20)

Pomme Mousseline €6.50

Chef Zhan Sergejev

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

Please notify us regarding any allergies or food intolerances