



SET LUNCH

2 Courses €39

3 Courses €49

Canapé

Black Garlic Miso Gougère

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Smoked Hamachi, Daikon, Shiro Shoyu, Sanbaizu Jelly, Fennel Vinaigrette

Marinated San Marzano Tomatoes, Basil, Ginger & Tomato Granita

Parmesan Gnocchi, Asparagus, Parsley, Kale

Pan Fried Cod, Courgette, Cauliflower, Dashi

Bergamot Posset, White Chocolate Crumb, Milk Sorbet

PREMIUM LUNCH

2 Courses €59

3 Courses €69

Canapé

Black Garlic Miso Gougère

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Crab, Apple, Midori, Avocado, Macadamia

Seared Foie Gras, Mango, Coriander, Madeira Glaze

Scallops Ceviche, Peas, Violet Artichoke, Mint, Burrata Espuma

Roast Pork Fillet, Alsace, Cevennes Onion, Sweet Potato

Black Sole, Loire Valley White Asparagus, Smoked Eel, Sauce Muscadet

Slaney Valley Lamb Rump, Aubergine, Spelt, Bordelaise Sauce

Manjari Chocolate Cremeux, Hazelnut Ganache, Calamansi Sorbet

Elderflower and Strawberry Swiss Roll, Elderflower Foam, Strawberry Sorbet

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