



LUNCH MENU

Canapé

Cais Na Tire Gougère

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Carrot, Burnt Star Anise, Sea Buckthorn, Clementine

Crab, Preserved Pear, Celeriac, Peanuts

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Mango Chutney, Coriander, +€6

Main Courses

Artichoke Tart, Velouté, Parsley, Lemon

Chicken Ballotine, Braised Leek, Shiitake Mushrooms, Wild Garlic

Atlantic Cod, Roasted Cauliflower, Vadouvan, Vanilla

Fillet of Pork, Morel, Black Garlic, Salsify, Braised Pork Belly

Black Sole, Kohlrabi, Smoked Eel, Champagne Sauce, + €6

Desserts & Cheese

Manjari Chocolate Mousse, Jivara & Tonka Bean Ganache, Mango Sorbet

Brown Butter Frangipane, Spiced Poached Pear, Pear Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 Minutes Preparation

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Pomme Mousseline €8 | Green Beans with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

€48 Short Menu = Canapé + Breads + Starter + Main Course

€60 Full Menu = Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

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.