



LUNCH MENU

Canapé

Cais Na Tire Gougère

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Carrot Cannoli, Pickled Carrot, 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

Duck Breast, Sweet Potato, Kumquat, Ginger, Plum Sauce

Atlantic Cod, Pickled Baby Gem, Anchovy Dressing, Alsace Bacon

Fillet of Pork, Apple, Parsnip, Braised Pork Belly

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

Desserts & Cheese

Abinao Chocolate Fondant, Caramelised Chestnut Ice Cream, 10 Minutes Preparation

Clementine Posset, White Chocolate, Gingerbread Ice Cream

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

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Pomme Mousseline, Crispy Shallots €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.