



LUNCH MENU

Three-Course Menu €49 (Canapé & Breads + Starter + Main Course)

Four-Course Menu €65 (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

Canapé & Breads

Parmesan Sablé, Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus

Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Hand-Rolled Gnocchi, Cavolo Nero, Toasted Hazelnut, Spinach, Aged Comté

Atlantic Hake, Jerusalem Artichoke, Jersey Royal Potatoes, Fermented Baby Gem, Kombu

Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Pavana Sorbet

Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)

Lemon Cheesecake, Pecan, Meringue, Verbena, Sudachi Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Chef Bijay Nepali