



## 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 Gougère, Coolea Royale, Lemon Gel

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starter

Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco

San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet

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

### Main Course

Anjou Squab Pigeon, Cherry, Green Asparagus, Black Garlic, Pigeon 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, Sudachi Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

**Chef Bijay Nepali**