

*Tiffany*  
LOUNGE



## CRUDO

### PRAWN CARPACCIO

Citrus pearls / basil foam

€20.00

### SEA BASS TARTARE

Strawberries / chives / black roe

€16.00

### TUNA TARTARE

Balsamic spheres / capers / coriander

/ black ink tuile

€17.00

### CURED SALMON

Nori leaf / spicy tuile / carrots / lime sorbet foam

/ salmon roe

€19.00

### TORCHED TUNA

Seaweed / spring onion / balsamic truffle spheres

/ wakame mayonnaise

€18.00

## STARTERS

### BEEF CARPACCIO

Béarnaise sauce / walnuts / homemade olive bread / balsamic truffle spheres

€19.00

### KATAIFI PRAWNS

Honey lemon & garlic sauce

€16.00

### BEEF TARTARE

Wholegrain mustard / shallots / chives / egg yolk / truffle

€22.00

### TORCHED SALAD

Pak Choi / fennel / walnuts / goat cheese / dill / fig / season fruits

€17.00

### DUCK SALAD

Mandarin snow / red currant / torched lychees / balsamic raspberry pearls

€19.00

### SCALLOPS

Melon / saffron / basil and chilli oil / black roe

€21.00

## PASTA/RISOTTO

### LOBSTER RISOTTO

Jerusalem artichoke / lobster & prawn bisque / lemon zest

€46.00

### MUSHROOM TRUFFLE RISOTTO

Oyster mushrooms / brown mushrooms / truffle / shimeji

€21.00

### PACCHERI

Veal jus / Porto / beef fillet / chives / truffle paste

€24.00

### SPAGHETTI CALAMARETTI

Wine / garlic / fresh herbs

€20.00

### RISOTTO ASPARAGUS

Asparagus / pine nuts / tarragon / lemon zest

€21.00

### LINGUINE VONGOLE

Clams / wine / parsley / garlic / Chilli

€20.00

## MAIN COURSES

### BEEF FILLET

Truffle mash potatoes / baby carrots / truffle / jus

€36.00

### SEA BASS

Leek sauce / crispy potatoes

€24.00

### BAKED SALMON

Pecan / asparagus / coconut / ginger / cardamon / Miso

€25.00

### BROWN CRAB

Thermidor sauce / panko

€25.00

### RIB EYE

Bone marrow / parsnip / baby vegetables / blueberry jus

€33.00

### SIDES

Roasted rosemary potatoes €7.00

Grilled vegetables with basil oil €7.00

Sweet potato fries €7.00

Bread basket €7.00

Fresh hydroponic salad with mustard dressing €7.00

Spicy Asparagus topped with lime and almonds €7.00

## DESSERTS

### BROWNIE

Pistachio / hazelnuts / pine nuts / Mozart / hot chocolate

€11.00

### POT OF FLOWERS

Coffee / vanilla / chocolate soil / fruits

€14.00

### TIRAMISÙ

Mascarpone / savoiardi / cacao

€12.00