

## CRUDO

### PRAWN CARPACCIO

Marinated in virgin olive oil and freshly squeezed lime juice, topped with basil foam and sprinkled with lemon-balsamic caviar

€17

### SCALLOPS

Marinated in lemon juice, orange and lime zest, laid on seaweed and smoked with lavender

€15

### LANGOUSTINE

Infused with virgin olive oil and lemon, sprinkled with blue spirulina dust and salmon roe

€17

### TUNA TARTARE

Infused with coriander and basil oil, topped with balsamic spheres

€17

### OYSTER

€5

## STARTERS

### BEEF CARPACCIO

Marinated in truffle oil, topped with balsamic truffle spheres, pecan, Béarnaise and homemade olive bread

€17

### PRAWN TEMPURA

Served on a bed of seaweed and lemongrass sauce, spiced with kimchi foam

€15

### BEETROOT CALAMARI

Served with tarragon mayo

€15

### TUNA TRUFFLE

Served on wakame salad, infused with truffle oil, topped with truffle shavings and sprinkled with balsamic truffle spheres

€17

### DUCK SALAD

Smoked duck breast, drizzled with mandarin snow, dried raspberries and fresh lychee, sprinkled with rose pearls and onion flowers

€14

### SALMON SALAD

Salmon cured in beetroot and citrus zest, served with hydroponic salad, strawberries and mango pearls, sprinkled with black caviar, dressed with mandarin juice and lemon gel

€15

### BEEF TARTARE

€17

## PASTA/RISOTTO

### MUSHROOM AND TRUFFLE RISOTTO

Made with porcini, oyster mushrooms and Italian black truffle, served with shimeji mushrooms and truffle shavings

€17

### LOBSTER RISOTTO

Cooked with lobster bisque, drizzled with lemon zest, served with lobster tail and Jerusalem artichoke

€22

### PACCHERI AND TRUFFLE

Cooked with veal jus, flavoured with Porto and covered in fresh truffle

€20

### SPAGHETTI WITH CALAMARETTI

Cooked with white wine, infused with garlic and fennel paste

€16

### LINGUINE CON RICCI DI MARE

Served in a warm blend of fresh parsley, garlic and sea urchins, topped with lemon zest, Bottarga and breadcrumbs

€18

## MAIN COURSE

### ANGUS BEEF FILLET

Served on a bed of artichoke purée, drizzled with beetroot dust and topped with crispy golden beetroot

€25

### PORK FILLET

Served with confit baby potatoes, grilled spring onion, flavoured with Béarnaise and apple-dill sauce

€22

### SEA BASS

Served with lavender rice, chimichuri and crispy kale, garnished with lemon and tahini sauce

€22

### MEAGRE ROULADE

Stuffed meagre spiced with tarragon and served with clams and beurre blanc sauce

€22

### BONELESS QUAIL

Served with Dauphinoise potatoes, kumquat, thyme gel and mushroom dust

€25

### SIDES

Roasted rosemary potatoes €5

Grilled vegetables with basil oil €5

Sweet potato fries €5

Bread basket €5

Fresh hydroponic salad with mandarin dressing €5

## DESSERTS

### CASSIS AND BASIL

Mascarpone and basil spheres, cassis crème pâtissière with cassis sorbet and raspberry meringue sprinkled with dried raspberry dust

€8

### STRAWBERRY PAVLOVA

Opalys and Madagascar vanilla Namelaka served with strawberry sorbet, citrus meringue and strawberry-mint consommé

€8

### CHOCOLATE AND MANDARIN

Guanaja soft ganache, cacao and almond sable with Lavender panna cotta and Mandarin sorbet

€8

### PISTACHIO AND LAVENDER

Pistachio mousse, lavender crèmeux served with lavender ice cream, vanilla infused olive oil, sprinkled rose water spheres and yoghurt crumble, smoked with fresh lavender

€8