

CRUDO

PRAWN CARPACCIO

Citrus pearls / basil foam

€19.00

SCALLOPS

Orange lime and lemon zest / seaweed / lavender smoked

€17.00

LANGOUSTINE

Blue spirulina dust / salmon roe

€18.00

TUNA TARTARE

Balsamic spheres / basil oil / capers / coriander

€17.00

OYSTER

€6.00 per piece

STARTERS

BEEF CARPACCIO

Bearnaise / pecan / homemade olive bread / balsamic truffle spheres
€18.00

PRAWN TEMPURA

Leek / beetroot mayo
€16.00

COATED GREEN MUSSELS

Herbs / tarragon mayo
€16.00

TORCHED TUNA

Sauted vegetables / balsamic truffle spheres / seeds
€17.00

DUCK SALAD

Mandarin snow / fresh raspberries / torched lychees / balsamic pearls
€16.00

SCALLOPS

Melon / saffron / basil and chilly oil / black roe
€21.00

BEEF TARTARE

Wholegrain mustard / shallots / chives / truffle / egg yolk
€18.00

PASTA/RISOTTO

LOBSTER RISOTTO

Jerusalem artichokes / lobster bisque / lemon zest

€28.00

BEETROOT RISOTTO

Chèvre cheese / beetroot foam

€17.00

MUSHROOM TRUFFLE RISOTTO

Oyster mushrooms / porcini / brown mushrooms / truffle

€19.00

PACCHERI AND TRUFFLE

Veal jus/ Porto/ beef fillet / chives

€26.00

SPAGHETTI WITH CALAMARETTI

Wine / garlic / parsley

€20.00

LINGUINI TUNA

Katsuobushi / basil / white wine / tomato

€20.00

MAIN COURSE

ANGUS BEEF FILLET

Charcoal potatoes / beetroot dust / jus / golden beetroot
€27.00

SEA BASS

Saffron / semolina / local red prawns / herbs
€25.00

MEAGRE ROULADE

Beurre blanc sauce / tarragon / clams
€25.00

BROWN CRAB

Thermidor sauce / panko
€22.00

BONELESS QUAIL

Foie gras / jus / thyme gel / potatoes / mushroom dust
€27.00

SIDES

Roasted rosemary potatoes €5.00
Grilled vegetables with basil oil €5.00
Sweet potato fries €5.00
Bread basket €5.00
Fresh hydroponic salad with mandarin dressing €5.00

DESSERTS

FLOWER POT

Coffee / vanilla / chocolate soil / berries

€9.00

TRIO OF NUTS

Coconut / pistachio / hazelnut / vanilla oil

€9.00

BROWNIE AND PINE NUTS

Mozart / hot chocolate / pine nuts

€9.00