

## STARTERS

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LA CARTE

SEA URCHIN CAFE 58 €

SEA URCHIN RAGOUT  
CAPPUCCINO  
LEMON AND COFFEE FLAVOURED TONGUE TART  
SEA URCHIN TONGUE DUMPLINGS

RED MULLET WITH CALF'S HEAD 45 €

ROASTED RED MULLET WITH CALF'S HEAD  
GRILLED IN THICK PIECES  
RED MULLET SOUP WITH CALF'S HEAD BROTH  
RED MULLET ASPIC

ONION & BLACK TRUFFLES 65 €

BASED ON THE IDEA OF AN ONION SOUP WITH TRUFFLES  
ONION ROASTED BREAD WITH TRUFFLE  
TRUFFLE BROTH

DUBLIN BAY PRAWN 51 €

GLAZED WITH BISQUE ON THE BARBECUE  
BEETROOT WITH HAY  
A TROMPE-L'ŒIL RAVIOLE  
DUBLIN BAY PRAWN TARTAR AND BEETROOT  
SABAYON OF BISQUE

CHIKPEA AND CAVIAR 59 €

SOCCA SOUFFLÉ  
ROASTED CHICKPEA JUICE AND CAVIAR  
CHICKPEA SALAD AND CAVIAR

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## MAIN COURSES

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JOHN DORY	71 €
GRILLED WITH SEAWEED COOKED SEA LETTUCE SMALL RAVIOLI WITH SHELLFISH AND SEAWEED HEAD JUICE, SHELLFISH BROTH	
SOLE WITH TRUFFLE	75 €
SOLE STUFFED WITH TRUFFLE SHAVINGS ONION, POTATO, SWISS CHARD ALL GLAZED WITH TRUFFLE TRUFFLED SOLE JUICE	
POLLACK	69 €
MELTING FENNEL WITH KUMQUATS SALAD WITH FENNEL SHAVINGS GLASSWORT AND BOTTARGA KUMQUATS CONDIMENTS	
VEAL	72 €
THICK PIECE OF VEAL WITH BLACK GARLIC CIMA DI RÂPA BLACK GARLIC AND CIMA VEAL SAUCE WITH FLOWERS	
LAMB	72 €
STUFFED SADDLE OF LAMB WITH ROQUETTE SALAD FRESH ANCHOVIES IN OIL GRILLED RIB STEAK WITH ROQUETTE SALAD LAMB JUICE WITH HERBS	
PIGEON	68 €
FROM PORNIC COOKED ON THE CHEST IN A PISTACHIO CRUST. LEG PRESERVED IN PORTO RADICCHIO, MORTEAU SAUSAGE PIGEON JUICE, CONDIMENTS	

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