

SURPRISE MENU

P/PER 160 €

LES MENUS

A GASTRONOMIC DISCOVERY P/PERS 160 €

CHEF'S SURPRISE AND INSPIRATION

8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
ADVISE YOU WHICH WINES ARE MOST SUITED TO
COMPLIMENT YOUR MEAL 90 €

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH
TIME AND 9.30 PM FOR DINNER

DISCOVERY MENU IN 3 COURSES P/PERS 92 €

DISCOVERY MENU IN 4 COURSES P/PERS 112 €

SEASONAL AMUSE BOUCHE

DUBLIN BAY PRAWN

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

POLLACK

MELTING FENNEL WITH KUMQUATS
SALAD WITH FENNEL SHAVINGS
GLASSWORT AND BOTTARGA
KUMQUATS CONDIMENTS

VEAL

THICK PIECE OF VEAL WITH BLACK GARLIC
CIMA DI RÂPA
BLACK GARLIC AND CIMA
VEAL SAUCE WITH FLOWERS

LOCAL CITRUS FRUITS IN THREE WAYS

CREAMY LEMON YUZU
BLOOD ORANGE IN DIFFERENT TEXTURE
LEMON SHORTBREAD
CLEMENTINE AND KUMQUAT SORBET

LUNCH FORMULA

WITH THE EXCEPTION OF SUNDAYS AND PUBLIC HOLIDAYS

2 COURSES P/PERS 65 €

CHOOSE FROM THE DISCOVERY MENU ABOVE
2 GLASSES OF WINE LUNCH 24 € PACKAGE

OUR SELECTION OF CHEESES 29 €

WINE PAIRING (3 COURSES) 48 €

WINE PAIRING (4 COURSES) 69 €
