

LUNCH MENU

{ I }

STARTERS

1. **Smoked cheese custard**, with onion soup – €8.5
2. **Mediterranean calamari fritti**, tartar sauce – €11.5
3. **Pot of fresh shellfish**, basil and kaffir lime – €11.5
4. **Chicken and truffled leek terrine**, petit salad, olive oil caviar – €11.5
5. **Pappardelle with braised local pork cheeks**, baby spinach and hazelnuts – €11 / €14.5
6. **Linguini with local prawns**, pomodorini, fish nage and chives – €11 / €14.5

## LUNCH MENU

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### MAINS

**1. Roasted local meager, brown buttered wilted greens, soya emulsion – €24.5**

**2. Local fresh catch of the day**

Kindly ask server for the fresh fish of the day – €5.7 per 100g

**3. Mixed shellfish marinieres**

An array of fresh mussels, clams, prawns and langoustines cooked in shallot and herb fumet – €28.5

**4. Grilled grain-fed chicken marinated with yoghurt, cumin and mint – €24**

**5. Seared sweet-spiced local pork belly, port and thyme glaze – €22.5**

**6. Milk-fed veal rib-eye, spinach and wild mushrooms, thyme jus – €26**

**7. Winter vegetable, mille feuille – €23.5**

**8. From the grill – selection of beef – fresh and from our aging cabinet – P.O.R**

**Sauces :**

Bearnaise, mushroom, pepper,  
bordelaise – €2.5

**Butters :**

Cafe de Paris,  
gremolata – €2.5

All main courses are served with: seasonal salad and roasted potatoes.

LUNCH

LUNCH

{3}

DESSERTS

1. **Almond milk** and blackberry verrine – €5.5
2. **Ginger** and coconut delice, mango compote – €5.5
3. **Chocolate**, nuts and mandarin textures, pistachio cake – €6
4. **Fresh seasonal fruit platter** – €4.5
5. **Selection of ice-cream & sorbets** – €2.5 {per scoop}

DINNER MENU

## DINNER MENU

{ I }

### STARTERS

1. **King crab**, variations in melon & grapefruit, compressed radishes and pecan – €11.5
2. **Sous-vide salmon**, smoked eel cream, roasted mango – €10.5
3. **Smoked cheese custard**, white onion soup – €8.5
4. **Vanilla chicken liver parfait**, crispy granola, grilled brioche and raspberries – €10.5
5. **USDA beef tartar**, cured yolk, mushroom ketchup, taro tea – €11.5

### PASTAS

1. **Pappardelle with local prawns & bottarga**, herbs and preserved lemon – €11 / €16
2. **Salt cod ravioli**, heirloom tomato, green pulses and baby spinach – €12 / €16
3. **Roasted celeriac risotto**, pig sausage crumble – €10 / €14
4. **Home-made ricotta gnocchi**, morels, aged beef Lardo – €12 / €16

DINNER

DINNER

## DINNER MENU

{ 2 }

### MAINS

**1 . Roasted mediterranean meagre, mussel & cucumber fricassee, fennel and Kombu – €25**

**2. Local fresh catch of the day**

Kindly ask server for the fresh fish of the day – €5.7 / 100g

**3. Mixed shellfish marinieres**

Fresh mussels, clams, prawns & langoustines cooked in shallot and herb fumet – €28.5

**4. Corn-fed chicken, mint & cumin aroma, endive and green apple – €24.5**

**5. Seared Venison, carrots, passion-fruit gel, cacao jus – €28.5**

**6. Wild partridge, breast & pastille, turnips and chestnuts – €27**

**7. Local Pork surprises, cabbage and beets – €25**

**8. Milk-fed Veal rib-eye, spinach and wild mushrooms, thyme jus – €26**

**9. Winter vegetables mille-feuille – €23.5**

**10. From the grill, selection of beef, fresh and from our aging cabinet – P.O.R**

**Sauces :**

Bearnaise, mushroom, pepper,  
bordelaise – €2.5

**Butters :**

Cafe de Paris,  
gremolata – €2.5

All main courses are served with: seasonal salad and roasted potatoes.  
Additional sides: French fries/ seasonal vegetables.

DINNER

DINNER

{3}

DESSERTS

- 1. Almond and mandarin,**  
pistachio and polenta dacquoise – €6
- 2. White chocolate and berry fondant,**  
spiced stout sponge, strawberry sorbet – €6.5
- 3. Ginger and coconut opera torte,**  
coconut jelly, Alphonso fruit ice – €6
- 4. Lime & hazelnut cake,**  
textures in citrus, fromage blanc ice-cream – €6
- 5. Seasonal carved fruits – €5**
- 6. Selection of home-made ice-creams and sorbets – €2.5 {per scoop}**



{3}

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