

## STARTERS

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LA CARTE

ZUCCHINI FLOWER 48 €

STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL,  
ZUCCHINI FLOWER CHIPS  
ZUCCHINI ÉMULSION

SCALLOP 54 €

JUST SEIZED  
STEW BARD SCALLOPS WITH YOUNG BROAD BEANS  
YOUNG BROAD BEANS SMOKED WITH GARDEN HERBS  
SCALLOPS FLOWERS WITH MATCHA TEA

DUBLIN BAY PRAWN 58 €

ROASTED WITH GRAPEFRUIT  
BROCOLETTI WITH CITRUS  
DUBLIN BAY PRAWN TARTAR WITH GRAPEFRUIT

ROQUES HAUTES GREENS ASPARAGUS 48 €

COOKED ON THE GRILL, ASPARAGUS SABAYON  
ASPARAGUS HOT DOG

MOREL MUSHROOMS 59 €

ROASTED AND STUFFED, COFFEE FOAM  
MORELS AND FARFALLE CASSOLETTA  
SAUTEED WITH GARLIC AND PARSLEY BUTTER

## MAIN COURSES

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PORGY	65 €
ON THE GRILL VEGETABLE GREEN PEAS RAVIOLI GREEN PEAS COOKED IN THEIR OWN JUICE	
LINE FISHED SOLE	95 €
STUFFED WITH SHELLFISH AND WATERCRESS, SMALL SHELLFISH RAVIOLIS CAVIAR SAUCE	
JOHN DORY	68 €
JUST SEALED ON THE SKIN A VARIATION ON VIOLIN ZUCCHINI SPRING ONIONS AND CANDIED LEMONS HEAD COOKING JUICE	
VEAL SWEETBREADS	72 €
GOLDEN SAUTEED NIÇOISE STYLE GRILLED TREVISSE FRITONS SALAD REDUCED JUICE	
LAMB SADDLE	65 €
IN A VARIATION (SADDLE, CHOPS, SAUSAGE) CHICK PEAS IN COOKING JUICE GREEK YOGHURT CONDIMENT LAMB RAVIOLI	
PIGEON	68 €
COOKED ON THE CHEST AND GLAZED WITH POPCORN CREAMY POLENTA, SMOKED CORN PRESERVED LEG REDUCED PIGEON JUICE	

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