

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

YELLOWTAIL

GRILLED WITH AUBERGINE POWDER
AUBERGINE STUFFED WITH AUBERGINE CAVIAR
HEAD JUICE WITH MATCHA TEA

VEAL

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

STRAWBERRIES

CANDIED MARJORAM
STRAWBERRY INSERT
PINK BERRY BISCUIT
STRAWBERRY ICE CREAM
MARJORAM AND PINK BERRY GEL

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 €