


To begin with


Chicken Consommé
Julienne of Vegetables
& Truffle Tortellini
€ 6

Salt Baked Celeriac
Gnocchi, Artichoke Custard,
King Oyster Mushroom
€ 12

Roast Fillet of Lamb
Pine Curd, Pea Puree, Crackling
€ 13

**Marinated Tuna & Crispy
Crab Cannelloni**
Dashi Custard, Soy Gel
Wasabi Puree
€ 14

**Ham Hock & Black
Pudding Croquette**
Glazed Turnips, Pickled Mushrooms
€ 13

Dexter Beef Tartar
Confit Egg Yolk, Shallots
Rye Croutons
€ 15

Cream of Broccoli Soup
Smoked Gubbeen Crouton
€ 6.50


Oysters


Classic ½ Dozen Oysters
with Shallot Vinaigrette
and fresh Lemon
(GF) € 14

Fresh Atlantic Oysters
Cucumber, Soy & Mirin Dressing
(GF) € 14

**Panorama
Restaurant
The Europe
Hotel & Resort**

Menu

Supplier of the Month

Spillanes Seafood

Started in 1973 by Michael and
Finola Spillane, the business
continues under the
management of their son
Paudie.

Spillane Seafoods supplies a
variety of fresh and smoked fish
to the hotel.

Generations of experience,
expertise commitment to
quality goes into every piece of
salmon that Spillane Seafoods
cures and smokes.

It is all natural and preservative
free.

Chefs Comment

Because we are dedicated
to the Best Quality,
we are very happy to have
a Good Relationship
with local Suppliers like
Spillanes Seafood,
who are delivering fresh and
flavourful Irish caught Seafood
of the highest Quality
with the Traceability to know
where every Product originates
from

Alex Nahke
Executive Chef


Sides


Sautéed Mushrooms
Baby Spinach
Mashed Potatoes
Buttered New Potatoes
Fine Cut Chips
Mixed Garden fresh Vegetables
€ 4


From the Sea


Pan fried Skate
Baby Vegetable, Sea Lettuce,
Toasted Almond &
Lemon Butter Sauce
€ 30

**Crab Crusted
Fillet of Cod**
Shrimp Croquette
Cauliflower n' Cheese Puree
Prawn Bisque
€ 32

Pan fried John Dory
Glazed Chicken Wing
Buttered Asparagus and Samphire
€ 32


Butchers Best


Roast Dry Age Striploin
Cipollini Onions
Charcoal Emulsion, Confit Celeriac
€ 34

**Roast Breast of Guinea
Fowl**
Pressed Leg, Roast Parsnip
Puffed Grains
€ 30

**Pan fried Breast of
Thornhill Duck**
Blood Orange
Foie Gras and Granola
€ 32

All Main courses served
with Potatoes & Vegetables


Vegetarian


**Caramelised Onion and
Baby Beetroot Tart Fine**
Goats Cheese and Swiss chard
€ 18
Accompanied by a Tossed Salad in
Hazelnut Dressing

Our Beef is Locally Sourced and from Irish Origin
We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment
Should You have any Questions regarding the content or preparation of any of our food please ask one of our team
V=Vegetarian, GF=Glutenfree, N= contains Nuts
All Prices are inclusive of VAT and Service Charge