

Sample

**Dinner Menu**

**€75**

**Cured, Organic Salmon**

Mi-cuit, Fennel, Grapes, Wasabi

**Foie Gras**

Seared, Parfait, Peach, Yoghurt (N, CY, MK)

**Tomato & Goat's Curd**

Basil, Pickled Onions, Tomato Vinaigrette

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**Roast Hake**

Violet Artichoke, Purée, Mussels, Sea Beets

**Organic Chicken**

Peas, Girolles, Onion, Jus

**Aged Angus Beef**

Truffled Celeriac, Carrots, Grelot Onion, Roasting Jus

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**Parfait**

Apple, Blackberry, Sorrel, Lime Meringue

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**Raspberry Charlotte**

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream

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**Tea / Coffee & Petits Fours**

Please note A 12.5% Discretionary Gratuity will be added to your bill

