

Sample

**Lunch Menu**  
**€45**

**Organic Salmon**

Mi Cuit, Cucumber, Vinegar, Oyster Cream, Dill

**Parmesan Risotto**

Parmesan Tuile, Hazelnuts, Truffle

**Asparagus**

Truffle, Quail's Egg, Pickled Onion, Parmesan Crisp

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Organic Chicken**

Peas, Asparagus, Girolles, Jus

**Helvick Hake**

Apple, Fermented White Asparagus, Lardo  
Yoghurt Dressing, Sea Herbs

**Aged Angus Beef**

Parsley, Celeriac, Garlic Scapes, Shallot, Roasting Jus

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Raspberry Charlotte**

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Tea / Coffee & Petits Fours**

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

