

## Sample

### **Tasting Menu** **€90**

#### **Amuse Bouche**

##### **Aged Beef Tartare**

Horseradish, Fermented Navet, Shallot, Nasturtiums

**Erardus Pinot Noir** Awatere Valley, Single Vineyard, New Zealand 2013 100ml

##### **Torched Langoustine**

Onion, Bisque Dressing

**Gewurztraminer** Jacques Iltis, Schlossreben Alsace 2011 100ml

##### **Roast Stone Bass**

Barigoule Artichoke, Mussels, Samphire

**Pinot Bianco** Petrucco, Udine, Italy 2014 100ml

##### **New Season Spring Lamb**

Curd, Baked Kohlrabi, Caper Butter

**Longview Shiraz** Adelaide Hills "Hensteeth", Australia 2010 100ml

##### **Parfait**

Apple, Blackberry, Sorrel, Lime Meringue

**Vouvray** Marc Bredif, Loire Valley 2014 50ml

##### **Irish Strawberries**

Cream, Basil, Strawberry Gel

**Riesling Spätlese** Max Ferd Richter, "Valdenzer Eisenberg", Mosel 2009 50ml

#### **Tea / Coffee & Petits Fours**

#### **To Include Wines €150**

**Tasting Menu available by table only**

**Dietary restrictions / allergies may cause delays with some dishes on the menu.**

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

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