

# Phoenix

## A la Carte Dinner Menu

### Starters

#### Gillardeau oysters 'au natural'

3 @ €14    6 @ €26

Butternut squash veloute, almond, 'crottin de Chevre', barley (V, N)	€11
'Tête de porc', potato 'Millefeuille', celery and Xeres (GF)	€13
Baked Leek, smoked crème Chantilly, fried shallots, black truffles (V, GF)	€14
Parsnip mousseline, avruga caviar, smoked eel, homemade brioche	€15
Twice baked Gruyere soufflé, Mortadella soubise, sauce Mornay	€15
Tiger Prawns, cocktail sauce, lemon ( <i>serves 2</i> ) (GF)	€30
Tagliatelle lobster	€23
Homemade tortellini 'Florentine', pecorino, black garlic, tomato butter (V)	€14
Carnaroli risotto Milanese, Iranian saffron, oxtail (GF)	€15

Please inform us of any allergens and/or dietary requirements.  
Dishes may contain traces of Nuts and Gluten.  
(GF) Gluten Free, (N) Contains Nuts, (V) Vegetarian.

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## Main Courses

Seabass confit, local shrimps, shrimp butter, broccoli, guanciale (GF)	€30
Grouper, shellfish 'minestrone', farfalle, sea asparagus	€30
Beef 'pot au feu', parsley, bone marrow (GF)	€26
Stuffed local rabbit, sweetbreads, swisschard, morels, quince (GF)	€25
Corn fed chicken breast, gizzard, spinach, croissant hollandaise	€24
Lamb rump, squash, kale, Feta, black olive caramel (GF)	€27
Cauliflower, 'café de paris', capers and raisins, oyster leaf (V, GF)	€20

## Side Dishes

Courgette 'fritte', aioli (V)	€4
Carrots, cumin butter (GF,V)	€4
Tomato and red onion salad (GF,V)	€4
Fried potatoes, in-house ketchup (V)	€4
Leaf salad (GF,V)	€4

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