

// DINNER MENU

___ AMUSE - BOUCHE

Tarte aux asperges, Beet bomb, Fish 'n' Chips

___ ENTRÉE

Back to the roots

Smoked eggplant Bharta, buttered carrots, celeriac pureé, sourdough crumb

Asparagus and Lobster

Charred asparagus, lobster, citric beurre blanc

Ceviche

Cured seabass, citric ponzu, yuzu gel, orange, pomegranate, chilly

Mushroom Tortellini

Homemade tortellini filled with mushroom ragu, served with butter parmesan sauce

Chilly Prawns

Marinated red cabbage, butternut squash pureé, feta cheese, pickled baby beetroot

Pigeon Breast

Soy reduction, basil oil, potato nest, sprouts, chilly and spring onion wrapped in rice paper

___ MAIN

Sea Bass

Caponata, beurre blanc, leek nest

Lobster [++ supplement of € 30]

Homemade pasta, bisque, dried tomatoes and basil cream

Rack of Lamb

Sweet potato cream, pumpkin seed pesto and leeks

Filet de Boeuf [++ supplement of € 30]

Dry aged tenderloin [28 days], potato pavé, baba ghanoush cream, celeriac pureé, sauce diane

Basil Courgette Risotto [++ supplement of € 30]

Served with carabineros shrimps

Butter Chicken

Makhani sauce, Tandoori chicken, pickled onions, roasted garlic and squid ink gel, mint and coriander chimichurri

___ DESSERT

Pavlova

Pavlova base, raspberry sorbet, mascarpone cream, blueberries, red currant, pistachios

Basil - Apple

Basil apple sorbet, bize crumble, apple slices, basil oil

Mango panna cotta

Served on almond and cinnamon crumble with mango purée and coconut sorbet

3 Course €120 | 5 Course €170

// LUNCH MENU

ENTRÉE

Caesar Salad [€ 25]

Free range chicken breast, romaine lettuce, house made dressing, aged parmesan, anchovies
[Tiger Prawns + supplement of € 5]

Burrata Salad [€ 27]

Premium burrata cheese, cherry tomatoes, beetroot, marinated peach, basil pesto,
pinenuts and balsamic reduction

Vitello Tonnato [€ 29]

Sous vide and chilled veal tenderloin, served with creamy sauce of tuna, anchovies and capers

MAIN

Filet - O - Fish [€ 39]

Beer battered Seabass fillet, homemade pickles, tartare sauce, served with side salad

Chicken Burger [€ 39]

Free range crispy fried chicken breast, homemade brioche bun and house burger sauce, lettuce from our garden,
cornichons, premium Irish aged cheddar

Above 5 Burger [€ 49]

Dry aged tenderloin [28 days], homemade brioche bun, premium Irish aged cheddar, caramelized onions,
cornichons, house burger sauce, sweet potato chips

Ribeye steak [€ 59]

Dry aged Ribeye steak [14 days], house sauce and sweet potato chips