

## // 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

#### Pigeon Breast

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

#### 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

### 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

#### Sous Vide Duck Breast

Cauliflower gratin, raspberry sauce, beetroot pureé and powder, ginger pickled carrot

### 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