



## Lunch Tasting Menu

€60

### Amuse Bouche

#### Foie Gras

Apple, Raisin, Walnuts

**Riesling Beerenauslese** Rheinhessen, Germany 2015 50ml

#### Poached Lobster

Grapes, Chervil, Peach, Cucumber, Almonds

**Riesling**, Zinck-France 2015 100ml

### Palate Cleanser

#### Steamed Stone Bass

Basil, Mussels, Smoked Haddock Brandade, Smoked Foam

**Santorini "Assyrtiko"**, Gaia Estate - Greece 2016 150ml

#### Fresh Irish Cherries

White Chocolate, Ganache, Chocolate Sorbet

**Recioto Della Valpolicella "Classico"**, Zenato, Italy 2011 50ml

### Tea / Coffee & Petits Fours

**To Include Wines €105**

**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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