

## Tasting Menu

€60

### Amuse Bouche

#### Seared Scallops

Asparagus, Lardo di Colonnata, Brown Butter Dressing (C, MK, MD, CY)

**Arbois**, Chardonnay, France 2015 100ml

#### Foie Gras

Seared, Mandarin, Pickled Mushroom, Pain d'épices, Walnut (N - Walnut, G, MK, P)

**Chenin Blanc** Stellenbosch Mooiplaas, South Africa 2017 100ml

### Palate Cleanser

#### Seared Duck

Confit Leg Croquette, Navet, Black Garlic, Kumquat, Coffee Jus (G, MK, S, SS, SP)

**Malbec** Cahors Clos Triguedina, France 2014 100ml

#### Black Forest

Chocolate Moelleux, Griotte Cherries, Vanilla Ice Cream (MK, E, G)

**Recioto della Valpolicella** Zenato, Italy 2011 50ml

### Tea / Coffee & Petits Fours

### To Include Wines €110

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

#### Allergens:

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**, Milk=**MK**, Celery=**CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**