

Seasonal Dinner Menu

Starters

Foie Gras

Seared, Parfait, Pear, Yoghurt, Walnuts (N, CY, MK)

Roast Scallops

Parsley Root, Trompettes, Chicken Skin, Dashi (M, MK, CY)

Grilled Onion & Broth

Egg Yolk, Potato, Crisp Shallots, Truffle Oil (E, G, MD)

Charred Mackerel

Escabèche, Carrot, Coriander (F, CY)

Main Courses

Squab Pigeon

Beetroot, Endive, Blackberry, Potato Mousse, Pigeon Jus (MK, CY, G)

Roast Cod

Coco Beans, Brown Shrimp, Lovage Oil, Pickled Kohlrabi (F, MK, CY)

Butternut Squash

Walnuts, Blue Cheese, Pickled Onions (MK, N)

Milk Fed Veal

Sirloin, Celeriac, Onion, Salsify, Truffle, Veal Jus (MK, CY)

Deserts

Irish & French Farmhouse Cheese

Chutney, Crackers, Baguette (MD, CY, G, N)

Opera Gateau

Salted Caramel Ice-Cream (N, MK, E)

Caramelised Apple

Doughnut, Apple Cream, Tuile, Vanilla Ice Cream (MK, E, N, G)

Raspberry Charlotte

Raspberry & Mint Sorbet, Raspberry Gel, Chantilly Cream (G, E, MK)

Tea / Coffee & Petits Fours

Main Courses priced at €45 individually

Please note A 12.5% Discretionary Gratuity will be added to your bill

PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN
CONSIDERATION OF OTHER GUESTS

Allergens:

Gluten=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