



Dinner Menu

To Start

*Homemade Gnocchi stuffed with Smoked Salmon & Anchovy
with Crème Fraîche, Avruga Caviar and Grana Padano Crisp*

*Duet of Cream of Cherry Tomato & Cream of Yellow Bell Pepper Soup
topped with Basil Cream*

Rocket Leaf Salad with Buffalo Mozzarella, Pecorino Shavings and Home Smoked Cod

Traditional Ceasar salad with Quail Egg, Croutons, Anchovy and Parmesan

To Follow

*Fillet of Iberian Porc "Wellington Style" on Thyme & Rosemary Gratin Dauphinoise
and a Red Wine and Mushroom Sauce*

Braised Lamb Shank on Crusted New Potatoes en Minted Veal Stock Reduction

*Slow Braised Cheek of Calf on Mousseline of Potato and Peas,
Beetroot and Souflé Potato*

*Oven Roasted Hake on Venere Rice, Chinese Cabbage
and a Spiced Coconut and Lemongrass Reduction*

Filet of Robalo on Caponata, Roasted Tomato Sauce and Risotto Milanese

Menu priced at:

2 Courses € 25,00

3 courses € 31,50

IVA 23% included, Service at your discretion.

Our Specials

To Start

*Duet of Venison Tartare and Carpaccio with Sweet Onion, Pea Shoots and Juniper Berries
€ 14,95*

Scallops on Brulée of Goats Cheese, Crisp Presunto and Chiciry & Apple Salad
€ 15,00

*Duet of Panfried Foie Gras and Terrine de Foie Gras,
Fig & Brandy Pureé and Forest Fruit Coulis*
€14,50

Home Smoked Salmon, Cucumber, Guacamole and Lime Sorbet
€ 12,50

Oxtail Stuffed Lulas on Wild Mushroom Risotto and its' Juices
€ 9,95

To Follow

*Black Angus Irish Fillet Steak on Rösti Potato, Spinach
and Cinnamon flavoured Veal Stock Reduction*
€ 25,00

*Fresh Cod with Roasted Cherry Tomato, Wild Mushroom Duxelle,
Crisp Herb Crust and a Custard of Wholegrain Musterd*
€ 18,95

*Crisp Duck Breast and its' Confit on Wilted Sauerkraut and Raisins served on Mousseline
of Potato and Parsnip*
€ 22,50

Fillet of Venison with Caramelised Winterfruits and Mousseline of Celeriac
€ 24,50

*Ovenroasted Rack of Lamb on Mashed Potato and Celeriac
served with Paloise Sauce and Green Vegetables*
€ 22,50

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