**Starters**

**Calamari Julien**
* cereals, milk, mollusks, nuts, celery
  Pan-fried with Peppers and Chorizo Sausage, served with a Fava Bean purée, Basil Pesto and a Scamorza Cheese sauce
  €16

**Beetroot Salad**
* milk, nuts, sulphur, cereal
  A trilogy of textures with Citrus dressing, Citrus gel and Anari Cheese
  *(also available as a vegan option)*
  €16

**Beef Carpaccio**
* milk, cereals, nuts, sulphur, celery
  Delicate slices of Beef, accompanied by baby Mozzarella, smoked Aubergine, red Paprika and a sweet Garlic crème
  €20

**Tuna Tartar**
* fish, milk, soya, cereal, nuts, celery, sesame, sulphur
  Deliciously marinated, served in a shallow Asparagus Gazpacho, with a Quinoa brittle and a quenelle of Passionfruit and Mango ice cream
  €22

**Seabass Ceviche**
* cereals, fish, nuts, celery, milk, sulphur, mustard
  Enriched with a Mediterranean marinade, served with roasted Tomato purée, fresh Oregano Ice Cream and dusted with Carob powder
  €24

**Vitello Tonnato**
* fish, sulphur, egg, milk, nuts, celery, mustard
  A sumptuous duet of Veal and Tuna fillets seared with 7 Spice, served with Espuma Verde, Tuna sauce, Quail Egg and Capers
  €27

**Pasta**

**Lemon Tagliatelle**
* cereals, milk, eggs, sulphur, celery
  With 5 spice seared Cherry Valley Duck, Forest Mushrooms and Provolone Cheese sauce
  as a starter or main course
  €16  €23

**Lobster Ravioli**
* fish, crustaceans, cereals, milk, nuts, eggs, celery, soy, mollusks, sulphur
  Succulent pieces accompanied by caramelized Cabbage, Lobster sauce, Walnuts and Beurre Noisette
  as a starter or main course
  €22  €28

*Prices include service charge and all applicable taxes.*
Risotto

Spinach Risotto
celery, milk, sulphur
Coloured with sundried Tomatoes and sprinkled with Olive powder
as a starter or main course
€18  €22
(also available as a vegan option)

Risotto ai Funghi
sulphur, celery, milk
Prepared using four types of Mushrooms ~ Champignon, Portobello, Oyster, Shiitake
and served with a Truffle oil
as a starter or main course
€18  €22
(also available as a vegan option)

Cuttlefish Risotto
sulphur, milk, celery, mollusks, cereals, crustaceans
Served with a Spinach-Dill purée, Tempura Cuttlefish legs and splashes of Lime
as a starter or main course
€19  €24

Main Course

Lamb Loin
milk, cereal, celery, egg, sulphur
Prepared Sous-vide in Goat’s Milk and served with Artichoke Orzotto, sour Yoghurt and Lamb jus
€28

Pork Fillet
cereals, celery, milk, nuts, eggs, sulphur
Sous-vide and served with a shredded Pork Croquet, Celery oil,
Celeriac écraser baked in a Salt crust, pickled red Apple and a green Apple gel
€30

White Grouper
fish, sulphur, milk, celery
Accompanied by a fricassee of wild greens, Artichokes, braised Lettuce and Fish Lemon spume
€35

Duo of Veal
celery, soy, nuts, milk, cereals, sulphur
A succulent Veal fillet, accompanied by braised and glazed Veal cheeks,
served with Sweet Potato purée, buttered Vegetables, home-made wild Rice Granola and a bitter Chocolate Espresso sauce
€35

Turbot
fish, milk, cereals, nuts, sulphur, mollusks, celery
A pan-fried fillet served with a bright Sweetcorn purée, a Spinach, Caviar and Mussel sauce, accompanied by a Fennel, Strawberry and Hazelnut salad
€39

Black Cod
sulphur, fish, milk, cereals, celery, egg, mollusks
Served with Ink smoked Potato coulis, Guacamole, Cod brandade, Chorizo, Olives and a Chive Butter sauce
€41

Supplement for Half & Full Board guests: €10.00