

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