5 Course Tasting Menu

Amberjack Tartare
Blood orange, pickled blackberries, green apple and gin-tonic foam
(13, 2, 4,8,9,12)

Jerusalem artichoke ravioli
With chestnut, black garlic, nasturtium and coffee sauce
(10, 2, 12, 9)

Venison
Watermelon radish, parsnip textures and cranberry jus
(2, 4, 12, 5)

Raspberry Champagne Foam
(2, 8, 6, 9)

Chocolate Coffee Mousse
Dulce glaze, mango sorbet and apple blossom
(2, 6,8,10)

€60 per person

5 Course Vegetarian Menu

Beetroot cake
With tofu cream, horseradish and acai sorbet
(4, 10, 2, 9)

Kohlrabi "ravioli"
With peas, lemon and pea shoots
(12, 9)

Honey Roasted Celeriac
Caramelized celeriac puree, carrot gel and herb oil
(9, 12)

Raspberry Champagne Foam
(2, 8, 6, 9)

Citrus Garden
Whole preserved Lemon, orange, almond streusel and lemon sorbet
(2, 6, 8, 9)

€40 per person

7 Course Tasting Menu

Prawn "Envelope"
Harenga caviar and edamame
(14, 13, 7, 9)

Beetroot cake
With tofu cream, horseradish and acai sorbet
(4, 10, 2, 9)

Kohlrabi 'ravioli'
With peas, lemon and pea shoots
(9, 12)

Truffle
Celeriac textures, pine nut praline and mushroom sauce
(3, 6, 9)

Hamachi
Pumpkin, mussels, radish and olive oil sabayon infused with aromatic herbs
(1, 2, 5, 7, 9, 4)

Raspberry Champagne Foam
(2, 8, 6, 9)

Chocolate Coffee Mousse
Dulce glaze, mango sorbet and apple blossom
(2, 6,8,10)

€85 per person

Vegetarian

A la Carte Menu

Starters

Amberjack Tartare **€22**
Blood orange, pickled blackberries, green apple and gin-tonic foam
(13, 2, 4,8,9,12)

Kohlrabi 'ravioli' **€14**
Vegan option available
With peas, lemon and pea shoots
(9, 12)

Jerusalem artichoke ravioli **€16**
With chestnut, black garlic, nasturtium and coffee sauce
(10, 2, 12, 9)

Truffle **€15**
Celeriac textures, pine nut praline and mushroom sauce
(3, 6, 9)

Beetroot cake **€14**
Vegan option available
With tofu cream, horseradish and acai sorbet
(4, 10, 2, 9)

Main Courses

Wild Turbot Confit **€45**
Carrot terrine, mussel cream, lovage and Tio Pepe sauce
(1, 2 , 9 , 13)

Veal Fillet **€42**
With crispy sweetbreads, onion textures, pomme soufflé, veal jus
(2, 4, 7, 9, 12)

Cauliflower Terrine **€25**
Vegan option available
With brassicas, turmeric and coconut
(2, 4, 5, 6, 12, 9)

Hamachi **€44**
Pumpkin, mussels, radish and olive oil sabayon infused with aromatic herbs
(1, 2, 5, 7, 9, 4)

Honey Roasted Celeriac **€26**
Vegan option available
Caramelized celeriac puree, carrot gel and herb oil
(2, 12)

Venison **€44**
Watermelon radish, parsnip textures and cranberry jus
(2, 4, 12, 5)

Desserts

Raspberry Champagne Foam **€8**
(2, 8, 6, 9)

Citrus Garden **€14**
Whole preserved lemon, orange, almond streusel served with lemon sorbet
(2, 8, 6 9)

Chocolate Coffee Mousse **€14**
Dulce glaze with mango sorbet and apple blossom
(2, 6, 8, 10)

Vegetarian

Prices include service charge and all applicable taxes. Guests on HB & FB will be granted €35 discount on final food bill.

Allergens: 1. Crustaceans, 2. Milk, 3. Peanut, 4. Mustard, 5. Sesame seeds, 6. Nuts, 7. Soya, 8. Eggs, 9. Sulphur, 10. Cereals, 11. Mollusks, 12. Celery, 13. Fish, 15. Shellfish

Kids' Menu

Seabass fillet €18

Served with broccoli and parsnip textures

(13, 2, 9)

Chicken fillet €18

With Jerusalem artichoke puree and cream sauce

(4, 2, 9)

Cauliflower ballotine €15

With brassicas and mushroom sauce

(2, 4, 5,6,12,9)

Selection of Ice Creams €3.50 / scoop

(2, 6, 8, 9)

Prices include service charge and all applicable taxes.
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Allergens: 1. Crustaceans, 2. Milk, 3. Peanut, 4. Mustard, 5. Sesame seeds, 6. Nuts, 7. Soya, 8. Eggs, 9. Sulphur, 10. Cereals, 11. Mollusks, 12. Celery, 13. Fish, 15. Shellfish