
STARTERS

House Pastrami 'Tartar' Parmigiano Reggiano Brulé Black Olive Biscotti.....	€16
Smoked Bone Chowder Courgette Flower Farci Trout Roe.....	€17
Ham Hock Pressé Jerusalem Artichoke Textures Spiced Relish.....	€15
Red Snapper Cannelloni Saffron Aioli Shoyu Ramen Broth.....	€18
Gnocchi à la Parisienne Broad Bean puree Mimolette Shavings	€16

MAINS

Cut Of The Day House Mustard Carob Jus.....	M.P
USDA Oak Smoked Beef Brisket Sauce au Poivre Chow Chow Pickle Bok Choi.....	€32
Ratatouille Fermented Chilli Confit Egg Yolk Tomato & Pecorino Tart	€24
Duck Breast Salt Baked Celeriac Confit Duck Leg Mole Negro.....	€30
Catch Of The Day Daikon 'Tagliatelle' Caper & Beurre noisette velouté.....	M.P

SIDES

Triple Cooked Potato.....	€5
Charred Cauliflower.....	€5
Sweet Potato Puree.....	€5

DESSERTS

Basque Cheesecake Amaretto Foam Hibiscus & Blueberry.....	€9
Peanut Entremet Tonka Bean Mousse Banana Toffee	€10
White Chocolate & Orange Delice Pistachio Textures Orange Gel.....	€11

Kindly inform us if you suffer from any food related allergies or if you have any dietary requirements.