

A la carte

STARTERS

④ Eggplant, miso, fermented cherries, yellow beets, cherry kombucha (€ 35)

④ Beetroot steak with koji, kohlrabi, marinated shiitake, vegetable gravy (€ 35)

Marinated bouchot mussels, kale, lovage coulis, cream of codium (€ 35)

Pan seared Dublin bay prawns, pesto of East-Indian cherry, cherry tomato, sweet pepper, taco with pepper (€ 45)

Pan seared Norwegian lobster, bouillabaise, fennel, spring onion (€ 60, main course € 65)

MAIN COURSES

Pan seared sweetbreads or pan seared pigeon, herb crust, green vegetables, sucrine lettuce, young onions, fondant potato (€ 50)

Young deer, parsnip, carrot, nasturtium, seaweed crisp (€ 45)

Red mullet, girolles, sweet potato, Tom kha kai (€ 45)

Pan seared turbot steak, broccoletti, leek, herb oil, wild garlic, white wine sauce (€ 75)

④ Open ravioli, pea puree, broad beans, French beans, herb lettuce, herb coulis (€35)

DESSERTS

Basil panna cotta, strawberries, elderflower and strawberries ice cream, pistachio sponge cake (€ 17)

Vervain mousse, strawberry and rosewater cremeux, citrus crumble, yoghurt curd, vervain and yoghurt ice cream (€17)

Tarte tatin, praline and chestnut ice cream, cold Calvados sabayon, lemon gel (€17)

④ Carrot cake, vanilla and chocolate cremeux, carrot and blood orange sorbet, citrus soup (€17)

Cheese platter (€ 17)

May we ask you to choose your dessert at the beginning of the meal.