

A la carte

STARTERS

Asparagus on Flemish style (€ 35)

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

North Sea shrimp, artichoke, codium gel, seaweed salad, tomato juice (€ 35)

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

Pan seared Norwegian lobster, celeriac, kohlrabi, beetroot, lobster sauce (€ 60, main course € 65)

MAIN COURSES

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

Pan seared redfish, sea lavender, samphire, eggplant, zucchini, butter sauce (€ 45)

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

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

DESSERTS

Hazelnut butter cremeux, poached apple, chestnut ice cream, chocolate and praline crisp (€ 17)

Rhubarb, strawberry, goat cheese mousse, chocolate ganache, nougatine, rhubarb ice cream (€17)

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

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

Cheese platter (€ 17)