

Seasonal menu

AMUSE
BREAD WITH SALTED BUTTER

**** TUNA - À**
radish - lovage - lime
(supplement 5 grams Imperial caviar € 12.50)

*** DUMPLING**
kohlrabi - cucumber - gazpacho

**** PLAICE**
cauliflower - salted lemon - chicken jus

HADDOCK
mussel - antiboise - bisque

**** BEETROOT - À**
fennel - yeast - crispy grains

**** DUCK - À**
chanterelle - pointed cabbage - black tea
(supplement foie gras € 12.50)

**** BLACKBERRY - À**
almond - shiso - licorice

SELECTION OF CHEESES
€ 17.00
CHEESE INSTEAD OF DESSERT
€ 9.00

Three courses**
€49,00

Five courses*
€69,00

Seven courses
€89,00

À la carte

IRISH MOR OYSTERS (EACH)
lemon - shallot - balsamic
€ 4.50

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BEEF TARTARE
dill - pickles - radish
€ 18.50

NORTH SEA CRAB
fennel - rösti - cocktail sauce
€ 19.00

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LANGOUSTINE
tikka masala - lime leaf - macadamia
€ 20.00

LOBSTER
watermelon - green pea - lemongrass
€ 24.00

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CATCH OF THE DAY
€ 32.00

LAMB
aubergine - spinach - tarragon
€ 37.00

PASSION FRUIT
cornflakes - honey - white chocolate
€ 13.00

CHEESE SELECTION
apple syrup - nuts - vanilla grapes
€ 17.00