

MOMENTS TO SHARE

Truffle and pecorino Gougeres, black pepper
€6

Nduja and basil savory donuts
€6

Rabbit liver pate, preserved fig, walnut biscuit
€5

Chickpea panisse, bonito emulsion & dill
€5

STARTERS

Game and foie gras terrine, spiced fruit chutney,
port gel and toasted brioche
€18

Cured meagre, clam & almond cream tart,
lemon caviar
€16.5

Carrot and cashew nut parfait, parsley and ginger
€14.5

Leek and potato velouté, crispy potato and balsamic onion
€12.5

INTERMEDIATE

Braised pork & Jerusalem artichoke risotto,
confit pear and crispy sage

€15.5

Wild mushroom agnolotti, nutmeg velouté,
nuts and seeds

€16.5

Pappardelle with mussel, bottarga, and soft herbs

€19

MAIN COURSE

Salt baked celeriac 'wellington', vegan 'jus'

€22.5

Fish of the day, smoked eel, piperade,
espellette pepper & bouillabaisse sauce

Market Value

Pan seared duck breast and leg baklava, beetroot & jus

€29.5

Local pork belly & Maltese sausage, chou farci,
BBQ apple and cauliflower

€29.5

Pan seared chicken breast, leg croquette,
miso glaze corn, corn pure, braised shallot

€27

Pan seared pheasant breast & boudin blanc,
tarragon, celeriac & coffee

€32

Braised veal cheek pithivier,
wild mushroom, carrot, and Leek

(Serves 2)

€58

USDA Chateau Briand, bearnaise sauce

(Serves 2)

€75

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

DESSERTS

Warm chocolate fondant,
rum and raisin ice cream
€9.5

Vanilla crème brulee, textures of apple,
pear gel and cinnamon cream
€9.5

Triple chocolate 'cheesecake', cocoa nib and hazelnut
€10

Deconstructed baklava, pistachio, lemon and
honey syrup and milk ice cream
€9.5