

SUNDAY ROAST TO SHARE

€65 per person

BREAD COURSE & SNACKS

Homemade focaccia & toasted brioche, in house 'kunserva'

Parmesan & caramelized onion Gougère

Flaxseed crisp, spiced pumpkin, and citrus

Tomato and aubergine 'bayildi' tart

PASTA

Acquerello risotto with pecorino, guanciale and black pepper

Gnocchi sardi with basil, parmesan, nuts and seeds

MAIN COURSE

Pan roasted beef chateaubriand

Braised Pork cheek bourguignonne

Lamb Chump

ALL MAIN COURSES ARE SERVED WITH CREAMED POTATO,
POLENTA AND SPROUTING BROCCOLI

DESSERT

Deconstructed tiramisu, mascarpone mousse, Kahlua ganache, and soaked savoiardi

PETIT FOURS

Mini figollini and handmade chocolates

