



Flavorful moments thoughtfully sourced,
carefully served

Appetizers

Roasted Padron Peppers
Labneh | Sunflower Tahini | Burnt Honey Vinaigrette (v)
€9.00

Tuna Tartare
Burrata | Tomato Vinaigrette | Crushed Pistachio
€14.00

Calamari Fritti | Clam & Burnt Orange Aioli
€16.00

Beef Carpaccio
Anchovy Aioli | Hazelnuts | Rucola | Grana Padano Shavings
€17.00

Salads & Snacks

Falafel Bowl
Chickpea & Coriander | Beetroot Hummus | Zesty Quinoa | Avocado
Crunchy Red Cabbage Shredded Carrots | Kale and Hemp Seeds (vg)
€17.00

Buddha Bowl
Roast Sweet Potato | Green Beans | Kale | Ancient Grains | Grilled Halloumi
Crunchy Chickpeas | Green Goddess Tahini Dressing (v)
€17.00

Caprese Salad
Buffola Mozzarella | Heritage Tomatoes | Fried Sage | Raspberry Vinaigrette (v)
€14.00

Classic Caesar Salad
Baby Gem Hearts | Grana Shavings | Sourdough Croutons | Caesar Dressing
*Choose Between: Grilled Chicken or Miso Glazed Salmon
€19.50

Black Rice Focaccia
Grilled Seasonal Vegetables | Homemade-cashew cheese | Tarragon | Basil & Lemon Pesto (vg)
€18.00

Flatbread
Mortadella di Prato | Burrata | Pistachio Pesto
€18.50

Club Wrap
Grilled Chicken Breast | Crispy Bacon | Baby Gem Lettuce | Egg Salad | Tomato
Served with Fries
€18.50

Pasta & Soup

Cacio e Pepe Ravioli
Truffle Cauliflower Velouté | Candied Tomatoes (v)
€17.00

Nero di Sepia Taglioni
Langostini | Prawn Bisque | Beldi Lemons | Flamed Pernod
€22.00

Pappardelle
Wild Boar Ragù | Smoke Pancetta | Sauteed Wild Mushrooms
€17.00

Smoked Tomato Soup | Welsh Rarebit Sourdough Toast (v)
€12.00

Entrees

Roasted Hispi Cabbage
Cashew Cauliflower "Cheese" | Hazelnut Dukkah | Sage (vg)
€24.00

Butterfly Sea bream
Aubergine Caponata | Fennel | Lemon & olive oil Salmoriglio
€26.00

Steak Frites
USDA Grilled Sirloin | Caramelized French Beans & Shallots
Café de Paris Sauce | French Fries
€35.00

USDA Beef Burger
Pickles | Baby Gem Lettuce | Tomatoes | Red Onion Chutney
Mustard Mayo | Shoe String Fries
€22.00

Add-on Truffle & Parmesan Fries €3.50

Sides

Sauteed Seasonal Greens (vg) €6.00

Mash Potatoes & Chive Butter (v) €5.00

Fresh Mixed Salad With Garden Herbs (vg) €5.00

French Fries (vg) €5.00

Sauteed New Potatoes | Garlic Confit & Rosemary (vg) €6.00

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

 VEGAN
 VEGETARAIN

Desserts

Poached Pears
Local Spices | Hazelnut Oat Crumble | Speculoos Ice-Cream (v)
€10.00

White Chocolate & Bidni Olive Oil Pannacotta
Crushed Almond & Fennel Krustina (v)
€10.00

Warm Chocolate & Chestnut Cake
Salted Milk Ice-Cream | Orange Oil (v)
€10.00

Lemon Fondant
Mint Gel | White Chocolate Ice-Cream (v)
€10.00

Local Sourdough Sandwich
Pumpkin | Pistachio Semi-Freddo
€10.00

Gianni
Executive Chef

Brandon Kriel
Assistant Food & Beverage Manager
