



### **SET DINNER €69**

Available for tables 6 or less. Tues to Thurs 5.30 - 9.00pm Fri to Sat 5.30 - 6.45pm

Canapés + Breads + Starter + Main Course + Dessert

#### **Canapés**

Black Garlic Miso Gougère | White Truffle Arancini

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Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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Smoked Hamachi, Daikon, Shiro Shoyu, Sanbaizu Jelly, Fennel Vinaigrette

Marinated San Marzano Tomatoes, Basil, Ginger & Tomato Granita

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Parmesan Gnocchi, Parsley Sauce, Green Asparagus, Kale

Pan Fried Cod, Courgette, Cauliflower, Dashi

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Vanilla Panna Cotta, Pineapple & Malibu Rum Jelly, Pineapple Sorbet

### **PREMIUM DINNER €98**

Canapés + Breads + Starter + Main Course + Dessert

#### **Canapés**

Black Garlic Miso Gougère | White Truffle Arancini

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Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

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Crab, Apple, Midori, Avocado, Macadamia

Seared Foie Gras, Mango, Coriander, Madeira Glaze

Scallops Ceviche, Peas, Violet Artichoke, Mint, Burrata Espuma

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Roast Pork Fillet, Alsace, Cevennes Onion, Sweet Potato

Black Sole, Loire Valley White Asparagus, Smoked Eel, Sauce Muscadet

Slaney Valley Lamb Rump, Aubergine, Spelt, Bordelaise Sauce

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Manjari Chocolate Sacher Cake, Apricot Jam & Apricot Sorbet

Coconut Frangipane Tart, Coconut Mousse, Pineapple & Basil Compote, Pineapple Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes

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Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

**We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.  
Allergens menu available on request.**

\*Menu not available at Christmas, Valentine's etc