



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel | Pie Tee, Beef Tartare, Nori Caviar
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco
San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet
Pan-Seared Scallops, Fennel, Pistachio, Black Truffle, Verjus
Seared Foie Gras, Cherry, Candied Hazelnut, Gooseberry, Madeira

Main Course

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Green Olives, Duck Jus
Hand-Rolled Gnocchi, Girolles, Hispi Cabbage, Linseed, Aged Comté
Atlantic Hake, Peas, Samphire, Potatoes, Fermented Lettuce, Kombu
Wild Turbot, Fèves, Courgette, Smoked Eel, Shellfish Sauce
Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Pavana Sorbet
Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)
Lemon Cheesecake, Caramelised Pecan, Sudachi Sorbet
Strawberry Gariguettes, Opalys Mousse, Champagne, Apricot Sorbet
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

Chef Bijay Nepali