



LUNCH MENU

Three-Course Menu €49 (Canapé & Breads + Starter + Main Course)

Four-Course Menu €65 (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

Canapé & Breads

Comté Gougère, Coolea Royale, Lemon Gel

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Grilled Mackerel, Red Cabbage, Cucumber, White Soy Dressing

Pearl Barley, Mushroom Duxelles, Ratte Potato, Pickled Shallot

Chicken & Ham Hock Terrine, Gribiche, Mustard Seeds, Warm Focaccia

Main Course

Atlantic Hake, Braised Leek, Cauliflower, Alsace Bacon, Smoked Mussels, Tarragon

Roast Barbary Duck Breast, Swede, Cavolo Nero, Timur Pepper, Duck Jus

Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut

Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

Dessert / Cheese

Jivara Chocolate Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet

Pistachio Parfait, Blackberry, Meringue, Caramel Chocolate Ice Cream

Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Chef Bijay Nepali