



## 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

Parmesan Gougère, Coolea Royale, Lemon Gel

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

Foie Gras Parfait, Gooseberry, Violet Mustard, Warm Brioche

### 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

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, Pecan, Meringue, Sudachi Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

**Chef Bijay Nepali**