



à la carte

—APPETISERS—

Flaggy Shore Dainty Oysters
Lovage, Horseradish, Sour Apple

Croquettes of Suckling Pig, Fried Quail Egg, Foie Gras,
Pancetta, Red Pepper Mostardo

Red King Crab and Cucumber Maki
Lemon Croquant, Bombay Sapphire and Mint, Vanilla Oil

Roast Castletownbere Scallops
Horseradish, Kohlrabi, Toasted Sunflower Seeds

Ravioli of Blue Lobster
Lobster Coconut Cream, Toasted Almond,
Split Curry Dressing

Pan Roast Duck Foie Gras Pineapple,
Dark Rum Caramel, Tonka

Capellini Dressed with Tomato Essence
Royal Oscietra Caviar

—VEGETARIAN—

Candy Beetroot with Black Cherries
Whipped Goats Curds "Croustillant"

Comte Tortellini
Crushed Peas, Girolles, Vin Jaune Sauce

Acquerello Risotto
Roasted Jerusalem Artichoke, Black Winter Truffle

FISH

Kilmore Quay Wild Turbot
Artichoke Fricassee, Tomato, Broad Beans
Roasted Bone Sauce

Celtic Sea Black Sole
Prawn and Saffron Butter, Tomato Viennoise

Annagassan Blue Lobster Poached in Salted Butter
Charred Aubergine, Sesame, Blonde Miso
(supplement €22)

MEAT

Brittany Squab Pigeon
Sweet Onion, Cumin & Yuzu
Pearled Jus

Wicklow Hills Lamb Fillet
Piquillos Pepper, Wet Garlic, Black Olive Oil

Challans Duck Breast "Bigarade"
Aged Soy, Butternut Squash, Kumquats

Butter Roast Veal Sweetbreads
Coffee, Parsnip, Girolles and Mimolette

Fillet of Irish Beef and Roast Foie Gras
Madeira and Truffle Jus

DESSERTS

Provence Apricot, Wildflower Honey
Pain de Genes, Fresh Almonds

Sicilian Pistachio Soufflé
Almond Milk Ice Cream

Milk Chocolate and Peanut Parfait
Yuzu & Salted Caramel

Tropical Fruit "Miroir"
Golden Mango, Coconut, Passion Fruit, Guava Sorbet

Contemporary Dark Chocolate Tart
Bourbon Vanilla Ice Cream

CHEESE

Selection of French and Irish farmhouse €26
Selection of wines to complement the cheese €30

Appetiser + Fish or Meat	€98
Appetiser + Fish or Meat + Dessert	€130
Appetiser + Fish + Meat + Dessert	€156

À La Carte dishes may be subject to change.