



## à la carte

### —APPETISERS—

Flaggy Shore Dainty Oysters  
Lovage, Horseradish, Sour Apple

Petrossian Daurenki Imperial Caviar  
Tomato Water Capellini, Amalfi Lemon

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

Chilled Wild Salmon Ballotine  
Horseradish, Dill, Green Apple and Bonito

Butter Roast Castletownbere Scallops  
Saffron, Bergamot, Fregola Sarda

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

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

### —VEGETARIAN—

Heirloom Carrot  
Casa Madaio Burrata, Taggiasca Olive  
Citrus Emulsion

36 Month Comte Tortellini  
Sweet Pea, Girolles, Vin Jaune

Acquerello Risotto  
Roasted Jerusalem Artichoke, Manjimup Black Truffle

## FISH

Celtic Sea Black Sole "Mornay"  
Cauliflower, Caper, Golden Raisin

Kilmore Quay Turbot  
Violet Artichoke Fricassee  
Vin Jaune, Lemon Thyme

Annagassan Blue Lobster Tail  
Mellow Spiced Coconut Velouté, Pilaf Rice  
(supplement €25)

## MEAT

Brittany Squab Pigeon  
Cevenne Onion, Sweet Pea and Verbena  
Pearled Jus

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

Lacquered Challans Duck Breast  
Kumquat, Star Anise, Aged Soy

Slowly Caramelised Veal Sweetbread  
Tamarind and Date, Sauce Diable

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

## DESSERTS

Grand Marnier Soufflé

Sweetcorn, Sour Apple  
Basil & White Chocolate

Wild Flower Honey Parfait  
Garden Raspberries, Bee Pollen and Mint

Blood Plum Compote  
Yoghurt, Hazelnut, Plum Sake 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

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Appetiser + Fish or Meat	€98
Appetiser + Fish or Meat + Dessert	€130
Appetiser + Fish + Meat + Dessert	€160

À La Carte dishes may be subject to change.