



lunch menu

STARTERS

Light Fennel Soup

Langoustine Ravioli
Pea Tortellini with Crispy Chicken,
Truffle Dressing

Salad of Tomato "en gelee",
Mozzarella, Lardo di Colenata,
Toasted Sour Dough

MAIN COURSES

Fillet of Wild Salmon
Cucumber Chutney, Broadbeans, Red Sorrel

Roast Breast of Magret

Foie Gras, Mousserons Mushrooms, Elderflower

DESSERTS

Selection of French and Irish Farmhouse Cheeses

Guanaja Chocolate Tart,
Mango Sorbet

Raspberry Rhubarb Verrine
Yoghurt Sorbet

Tea or Coffee and Petits Fours

Table d'hôte Two Course Lunch €55
Table d'hôte Three Course Lunch €65