

# EVENING A LA CARTE

7PM – 10.30PM

## FIRST COURSES

**Homemade Bread Board Serves 2** | €6  
Flavored butters, organic virgin olive oil

**Tarifa Tuna Tataki** | €19  
Guacamole, ponzu, algae, compressed radish, pickled ginger

**White Gazpacho** | €12  
Compressed watermelon, white truffle

**Home Made Whipped Goats Cheese** | €15  
Crispy panko ball, beets, burnt onions, walnut bread

**Famous Geranium Crispy Duck Salad** | €15  
Oriental dressing, pomegranate, micro cresses

**Bouillabaisse** | €19  
Hand dived scallop, gambas, mussels & clams, Lobster bisque, ganary bread

**Souvide & roasted Foie Gras** | €19  
Grape confit, toasted brioche

**Hand Dived Scallops** | €20  
Black pudding, pea puree, truffle cream

## FISH KITCHEN

**Steven 's Fresh Fish of the Day** | €26

**Souvide Large Prawns** | €29  
Foie Gras cream, potato gnocchi, field mushrooms, asparagus

**Mirin marinated Norwegian Salmon** | €28  
Cooked pink, mussel tempura, Chinese greens, teriyaki dressing

## MEAT KITCHEN

**Pan Roasted Galician Beef Fillet** | €29  
Rosti, field mushrooms, asparagus, beef jus  
**Add Foie Gras** | €7 supplement

**Organically Reared Irish Lamb** | €29  
Centre loin, souvide carrot, pea puree, mint leaves, blueberry confit, reduced jus

**Slow Cooked Duck Breast** | €27  
Summer berries, tender stem broccoli, truffled potato

**Wild Venison Wellington** | €29  
Spinach, carrot puree, passion fruit, venison jus

**Souvide Campo Chicken** | €26  
Herb & garlic stuffing, Iberian ham, lentils, candied walnuts, chicken gravy

## VEGETARIAN KITCHEN\*

**Field Mushroom Risotto** | €25  
Sweet & sour onions, pesto, truffle oil, Parmesan

**Textures of Cauliflower** | €25  
Pickled, roasted, pureed, tempura, quinoa

\*Other vegetarian & gluten free dishes available on request, please ask.

## SIDES

**Crispy Irish Potatoes, Garlic, Butter, Parsley** | €6

**Steamed Broccoli, Pumpkin Seeds** | €7

**Local Asparagus, Truffle Oil** | €8

**Lobster Mash** | €12



**Polite Notice:** Main course takes 40-45mins wait time without starters. 10% service charge applies.

## DESSERTS & CHEESES

**Organic Lemon Posset** | €10  
Shortbread crumb

**Tangerine Parfait** | €10  
Cherry compote

**White Chocolate Cheesecake** | €10  
Dulche de leche

**Valrhona Chocolate Mousses** | €12  
Summer fruits

**Handmade French Macarons** | €8  
Assorted flavors (6 pieces)

**Homemade Mini Petit Four** | €12  
Selection (8 pieces)

**Paris Coffee** | €7.5  
With Baileys

**Irish Coffee** | €8.5  
With Jameson

**A selection of 4 Spanish & International Aged Cheeses** | €15