



TASTING MENUS

5 Course Tasting | €65pp

Introduced by
Master Chef Steven Saunders FMCGB

Homemade Bread Board
Flavoured butters and bio dynamic olive oil

Chef's Amuse

Confit Duck & Souvide Duck Terrine
Foie, red onion pickle, walnut toast

Smoked Hand Dived Scallop
Black pudding, truffle cream, seaweed

Fillet of Galician Beef Wellington
Rosti potato, wild mushrooms

Lobster Tail
Prawn brandade, parmesan glaze, asparagus

Valhrona Chocolate Mousse
Or
Finest Roquefort & truffled brie
Candied walnuts, membrillo & tostados



...with Wine Pairing | €110pp

Take a journey of discovery as we introduce to you 5 wines specially selected by Steven Saunders to perfectly match each course of the Tasting Menu.

Your waiter will explain the wine pairing selections.

Please allow 2.5 hours minimum for our Tasting Menu.