

A LA CARTE EVENING

Evening 7pm – 10.30pm

LARDER KITCHEN

Homemade bread board selection, flavored butters, organic virgin olive oil...**€6** (serves 2 people)

Spiced Celeriac, truffle, wild mushroom, veloute...**€12**

Goats cheese bon bon, beetroot, blueberries...**€14**

Roasted foie gras, mother's chocolate & orange bread, chocolate jus, mushroom duxelle...**€18**

Deconstructed bouillabaisse, hand dived scallop, mussels, gambas & lobster veloute. Bread included...**€17**

One of Steven's signature dishes

Famous Geranium crispy duck salad, oriental dressing, pomegranate...**€15**

King prawns, oyster puree, pickled celery...**€17**

Hand dived scallop, pork belly, chestnut veloute, apple ...**€20**

FISH KITCHEN

Large gambon prawns, compressed watermelon, Malay curry sauce, truffled rice...**€26**

Chef's freshly caught fish special (Your server will inform you)

National Lobster (half), theridoor glaze, local asparagus, prawn brandade...**€32**

MEAT KITCHEN

Pan roasted grass fed Galician beef, wild mushroom macaroni, spinach leaves, truffle shavings...**€29**

Vine smoked Lamb fillet from Castilla Leon, foie gras, champ potato, baby carrots...**€34**

Famous Geranium slow cooked duck breast, duck leg ballotine, blackcurrant juices, roasted squash, truffle mash, kale...**€26**

One of Steven's signature dishes

Campo chicken breast, black garlic, puy lentils, wild mushrooms, celeriac puree, roasted parsnips...**€26**

Wild venison, savoy potato, honey carrot puree, venison bon bon, bitter chocolate juices...**€29**

One of Steven's signature dishes

VEGETERIAN KITCHEN*

Assiette of vegetables, wild mushroom soufflé, mushroom ravioli, asparagus, truffle cream...**€25**

SIDES

+ Cauliflower cheese...**€7**

+ Griddled asparagus, basil oil & maldon...**€6**

+ Sauteed garlic potatoes...**€5**

+ Garlic, lemon Broccoli, pumkin seeds...**€6**

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

DESSERTS

Oreo cheesecake, dulce de...**€10**

Chocolate marquise, Spanish raspberries...**€10**

Mini kilner key lime pie, homemade iced lime vodka...**€10**

Greek yoghurt, panna cotta, macerated strawberries...**€10**

Valrhona chocolate mousses, summer fruits...**€12**

Homemade mini Petit Four selection (8 pieces)...**€10**

Handmade French Macaroons, assorted flavours (6 pieces)...**€6**

Irish coffee with Jamesons...**€8.5**

CHEESES

A selection of 4 local & international aged cheeses...**€15**
(with Artisan biscuits & membrillo)

Polite Notice:

If you do not order a starter you may have delays as most of the main courses take 40-45 mins to prepare.