

# A LA CARTE EVENING

Evening 7pm – 10.30pm



## LARDER KITCHEN

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

Light & refreshing green Gazpacho made with avocado, spiced negro tomato...**€10**

Baked goat's cheese, Iberian ham & wild mushroom wellington...**€15** (without ham for vegetarian)

Roasted foie gras, mother's chocolate & orange bread toasted, walnut crumble, celeriac puree...**€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...**€14**

King prawn & salmon cerviche, watermelon, white asparagus shoots...**€16**

Hand dived scallops, mango, papaya, seaweed, chili, crispy jamon...**€19**

## FISH KITCHEN

Large gambon prawns, open lasagna, spiced tomato dressing...**€26**

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

National Lobster (half) garlic lemon & herb crust, local asparagus, prawn brandade...**€29**

## MEAT KITCHEN

Aged grass fed Galician beef, wild mushroom ravioli, baby spinach, red wine & truffle dressing...**€28**

*Or Tornedos Rossini style with foie gras & truffle...€34*

Baby leg of Aragon Spanish Lamb, basil mash, mint & tomato juices...**€29**

Famous Geranium slow cooked duck breast, cherry juices, roasted squash, savoy potato, kale...**€25**

*One of Steven's signature dishes*

Baby organically farmed poussin carved off the bone, its own ballotine, wild mushrooms, sauce jacqueline...**€27**

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

*One of Steven's signature dishes*

## VEGETERIAN KITCHEN\*

Assiette of heritage vegetables, mushroom ravioli, asparagus & truffle cream...**€25**

## SIDES

+ Cauliflower cheese...**€7**

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

+ Sautéed garlic potatoes...**€5**

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

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

## DESSERTS

Banana cheesecake, dulce de leche...**€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 Macarons, 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.