

TO START

Amuse de Chef		€9
Olive Oil Bread	1 6 7	€6
<i>Tomatoes, peppers, spiced whipped cream, tapenade</i>		
Velouté Butternut Squash	1 7	€12
<i>Crispy onions, spices</i>		
Crispy Fried Hand Dived Scallops	6 11 12	€20
<i>Katsu slaw, ginger air</i>		
Famous Crispy Duck Salad	8 12	€16
<i>Pomegranate, pickled cucumber, micro cresses</i>		
Shrimp Ceviche	1 6 7 10	€18
<i>Chili, lime, crispy tortilla</i>		

Vegan & vegetarian options available with 24 hours notice

MAIN DISHES

Norwegian Salmon Wellington	1 5 6 7 9 12	€28
<i>Truffle cream, wild mushrooms</i>		
Wild Mushroom Wellington	1 5 6 7 12	€26
<i>Truffle cream, micro cresses</i>		
Souvide Magret Duckling	1 4 7 12 13	€28
<i>Chinese spices, pak choy, sweet & sour</i>		
Vegetarian Haggis	6	€26
<i>Lentils, vegetables, spices, Indonesian coconut curry broth</i>		
Scottish Beef Fillet Mignon	1 12 13	€34
<i>Bourguignon garnish, mushroom toast, truffle mash</i>		

SIDES

Crispy Garlic Potatoes, Irish Butter, Parsley.....	€6	1 7
Panache Vegetables, Seasonal & Local.....	€7	7

TO FOLLOW (€12 EACH)

Dark Chocolate Espuma	1 6 7 12 13	€12
<i>Cointreau, raspberry, gold leaf, orange tuile</i>		
Truffled Galician Cheese / Tostados	1 3 6 7	€10
Baileys Martini Espresso		€12