

CHRISTMAS LUNCH

Seared Gambas, Peanut Satay, Coconut
Red Cabbage Slaw, Vietnamese Dressing

Vanilla Miso Glazed Organic Salmon
Macadamia, Mango, Sam-Bai Dressing

Tartare of Venison, Shiro Miso Mayo
Black Sesame, Beetroot, Blackberry

Seared Fillet of Atlantic Cod, Sushi Rice Cream
Yuzu, 3 year old "Kamebishi" Soy Broth

Iberico Pork Presa "de Bellota", Mushroom Curd
Jerusalem Artichoke, Nasturtium

Rib-eye of Dexter Beef, Hokkaido Pumpkin
Cevenne Onion, Japanese Hollandaise (*Supplement €6*)

Coconut Parfait, Limoncello, Kaffir Lime, Passionfruit

Dark Chocolate (Organic Madirofolo 65%)
Sanshø Pepper, Spiced Pineapple, Yuzu

Cheeses from Michel Van Triche, Antwerp (*Supplement €9*)

3 Courses €45

AMUSE LUNCH

Vanilla Miso Glazed Organic Salmon
Macadamia, Mango, Sam-Bai Dressing

Seared Fillet of Atlantic Cod, Sushi Rice Cream
Yuzu, 3 year old "Kamebishi" Soy Broth

Iberico Pork Presa "de Bellota", Mushroom Curd
Jerusalem Artichoke, Nasturtium

Dark Chocolate (Organic Madirofolo 65%)
Sanshø Pepper, Spiced Pineapple, Yuzu

€55

Matching Wine €45

Chef/Patron Conor Dempsey

*Please inform your server if you have any Dietary requirements
Or would like to view our Allergen Menu
A list of our suppliers is also available*