

CHRISTMAS DINNER

Organic Salmon, Vanilla Miso Glaze
Coconut, Green Mango, Sam-Bai Dressing

Yellow Fin Tuna, Patta Negra
Horseradish, Ginger, Bergamot, Timur Pepper

Wood Pigeon, Foie Gras "Royale"
Black Fig, Tamarind, Salted Japanese Plum



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

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

Loin of Wicklow Venison
Hokkaido Pumpkin, Japanese Yam, Black Sesame



Coconut Parfait, Limoncello, Kaffir Lime, Passionfruit

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

Selection of Cheese from Michel Van Tricht, Antwerp
(Supplement €9)



3 Courses €65

(To view our allergen menu, please ask your server)

PARIS TO TOKYO

Organic Salmon, Vanilla Miso Glaze
Coconut, Green Mango, Sam-Bai Dressing

Loin of Yellow Fin Tuna, Patta Negra
Horseradish, Ginger, Bergamot, Timur Pepper

Fillet Atlantic Cod
Yuzu, Girolles, Pok Choy, Japanese Beurre Blanc

Loin of Wicklow Venison
Hokkaido Pumpkin, Japanese Yam, Black Sesame

Dark Chocolate (Organic Madirofolo 65%)
Sanshø Pepper, Spiced Pineapple, Yuzu
or
Farmhouse Cheese from Michel Van Tricht (*Supplement €9*)

5 course Menu €75
Matching Wines €60

Vegetarian Menus available on request
(To view our allergen menu, please ask your server)

Chef/Patron Conor Dempsey