

CHRISTMAS DINNER

Organic Salmon, Vanilla and Miso Glaze
Macadamia, Mango Salsa, Sam-Bai Dressing

Loin of Japanese Hamachi (Yellowtail)
Horseradish, Ginger, Bergamot, Cucumber

Roast Wicklow Wood Pigeon
Foie Gras Royale, Medjoul Date, Japanese Salted Plum



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

Iberico Pork Presa "de Bellota"
Shitake Mushroom Curd, Jerusalem Artichoke, Watercress

Loin of Wicklow Venison
Hokkaido Pumpkin, Black Sesame, Celeriac and Miso



Coconut, Passionfruit Curd, Clementine, Yoghurt

Caramel Milk Chocolate, Sanshø Pepper, Spiced Pineapple

Farm House 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 and Miso Glaze
Macadamia, Mango Salsa, Sam-Bai Dressing

Japanese Hamachi (Yellowtail)
Ginger, Bergamot, Timur Pepper, Cucumber

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

Loin of Wicklow Venison
Hokkaido Pumpkin, Black Sesame, Celeriac and Miso

Caramel Milk Chocolate Pavé
Sanshø Pepper, Spiced Pineapple, Hazelnut Praline
or
Farmhouse Cheese from Michel Van Tricht (*Supplement €9*)

5 course Menu €75

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

Chef/Patron Conor Dempsey