

CHRISTMAS LUNCH

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

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

Tartare of Venison, Shiro Miso Mayo, Beetroot
Marinated Daikon, Black Sesame, Muscat Grapes

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

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

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

Yoghurt, Passionfruit, Clementine, Lemon Verbena

Caramel Milk Chocolate, Sanshø Pepper, Spiced Pineapple

Farm House 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

Caramel Milk Chocolate, Sanshø Pepper, Spiced Pineapple

€55

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*