



MUSTARD SEED

Tomato



Heirloom, tomato water, sorbet, chipotle, cumin, pickled lemon

Veal

Pastrami, beetroot, figs, king oyster, lemon grass and goji berries

Stone Bass



Sashimi, melon, cucumber, pistachio and seaweed

Pigeon



Mushroom consommé, foie gras, spruce, apricot and red pepper

Tuna



Octopus, hibiscus, watermelon, shimeji and bitter lime



Soup



Sweet potato and roasted bell pepper

Salad

Organic leaves, fennel, apple and balsamic dressing dressing

Sorbet

Blackcurrant and lime



Sea Bass



Scallop prawns, curry bisque foam, girolles and truffles.

Monkfish



Spinach pesto, Thai jus, calvados emulsion, baby turnips, black olive soil, salted seaweed

Vacherin Fondue



Pastry ring, onion, mustard, courgette and fennel

Lamb



Goat`s cheese milk, beans, tamarind and carob, pine shoots oil

Beef



Irish, Pat-Barry fillet, garlic milk, mousseline onion, mushroom and leek tart, swede



Desserts - Milseog

Tea/Coffee

4 Course Classic Menu

Please note that all our dishes are prepared-to-order and contain allergens.