



Thursday 18th January

Sweet potato soup with toasted cumin seeds €7.00

Baked Tart Tatin, caramelized beef & onion garnished with crème fraiche €10.00

In house fish cakes, avocado & caper mayo €8.00

Calamari fritti tossed with herbs, chilli, coriander & with a Thai chilli sauce €10.00

Beef Carpaccio, celeriac remoulade, parmesan shavings €10.00

Pan seared Foie Gras, parsnip puree & quince strudel €13.50

Braised rabbit bellies & fried rabbit liver cooked with lemon & thymes on a carrot puree €9.00

Ravioli of braised lamb on a lentil ragu & shaved Pecorino €10.00/€15.00

Oven baked parmigiana, rocket leaves & shaved parmesan €8.00

Fettuccine sea urchins, fresh tomatoes, chilli & white wine €10.00 €15.00

Main course

Escalopes of Veal al limone, steamed vegetables €19.00

Marinated duo of lamb, Moroccan spiced vegetables, cranberries & almonds €24.00

Char Grilled Irish Beef fillet & forest mushrooms €25.00

(Tagliata di manzo) Beef Sirloin served carved with rocket leaves & Parmesan €25.00

French Rack of Veal set on root vegetables €25.00

Char Grilled Beef Ribeye brushed with a whiskey butter €25.00

Veal Ossobuco, roasted carrots, pomme puree €23.00

Roasted Mediterranean Meagre (Gurbell), olive oil, lemon, roasted vegetables €22.00

Lightly Seared Tuna, roasted vegetables €23.00