



Thursday 7th September

Starters

Traditional Fish & shellfish soup served with a garlic croute €12.00

Baked tart Tatin, caramelized beef & onion, crème fraiche €10.00

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

Oven baked Brie, gratinated artichokes & a variation of tomatoes €10.00

Pan seared foie gras on an onion jam & baked brioche €13.50

Carpaccio of Beef, celeriac & arugula remoulade €10.00

Spaghetti Sea Urchins, garlic & herbs tossed in a shellfish emulsion €10.00/15.00

Pot of fresh mussels cooked with white wine & lemon €10.00

Pan cooked scallops, shaved truffles, fried pancetta & asparagus €13.50

Baby cuttlefish cooked in garlic, black olives & capers €10.00

Main course

Escalopes of Veal al limone, steamed vegetables €19.00

Marinated Rack of Lamb in mustard & rosemary, Moroccan spiced vegetables, cranberries & almonds €23.00

Iberico pork rack, pomme puree & pak choy €24.00

Char grilled Irish Beef Fillet, forest mushrooms €25.00

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

Char Grilled Beef Ribeye brushed with a whiskey butter €25.00

Char grilled rack of Veal served with root vegetables €25.00

Pan cooked Swordfish, sautéed baby tomatoes, capers, olives & roasted vegetables €23.00

Lightly seared fresh Tuna, olive oil & lemon €23.00

Pan roasted & baked Mediterranean Meager, olive oil, lemon & roast vegetables €22.00