

OUR LUNCH MENU

TUESDAY TO FRIDAY Starter, Main Course & Dessert €28.00

SATURDAYS & PUBLIC HOLIDAYS Starter, Main Course & Dessert €50.00

STARTERS

Price incl. VAT

Sea Bass Carpaccio, cucumber, fresh and gelled raspberries, chilli pickles, shiso	€8
Miso-glazed pressed aubergine, courgette pickles, peanuts, shaved raw fennel	€7
Free-Range chicken, baby gem lettuce, Caesar dressing, anchovy, caper salsa, croutons	€8

MAIN COURSES

Paimpol Coco beans, sun-dried and fresh tomatoes, cashew cream, basil	€17
Red tuna skewer, grilled melon and courgette, courgette & mint condiment	€18
Iberian pork Presa, green beans, Piquillo chutney, blackberry sauce and roasting jus	€18
Half grilled lobster, green beans, Piquillo chutney, lobster bisque & rosemary vinaigrette	€44

Not available as part of the set lunch.

CHEESE

Selection of three artisan cheeses, selected by Fromagerie des Carmélites	€10
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DESSERTS

Poached peach, verbena sorbet, verbena pepper whipped cream, crispy meringue	€9
Choux pastry basil whipped ganache, strawberry compote, pistachio praline, basil sorbet	€10
Selection of homemade ice creams & sorbets, fruit coulis, crisp wafer	€8

CHEF'S SURPRISE MENU

4-course menu, (for the entire table)	€54
5-course menu, (for the entire table)	€66

Let our Chef guide you through a surprise tasting menu showcasing our culinary universe.

Wine pairing – four half glasses (6 cl each)	€22
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A carefully selected range of wines chosen to complement each course.

*Prices include service and VAT
*Meat of French and EU origin