

Ricotta



Fig, nasturtium, leek, violet artichoke, lavender and pine honey

Lamb



Cured, orange, cardamon, squash, kefir

Bass



Asparagus, buddha's hand lemon, garden peas

Chicken



Saffron, pickle cabbage, walnut, Foie gras, celeriac, Sultana

Sole



Leek puree, champagne and truffle roulade



Soup



Broccoli and celeriac

Salad



Garden greens, radish, artichoke, pecan, vinaigrette.

Sorbet



Apricot and orange



Stone Bass



Violet artichoke, green apple, fennel, lime gel and walnut.

Plaice



Ajo blanco, romesco, cracker and clams

Mozzarella



Foam, beetroots, rose petals, rosehip jam, kale chips, blackcurrant leaf and olive oil

Guinea Fowl



Asparagus, summer girolles, charred spring onion, date, jus

Beef



Irish, Pat-Barry fillet, white asparagus, kohlrabi, mustard and nigella seeds

Desserts - Milseog

Tea/Coffee

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

€86.00