
5-COURSE MENU

SOURDOUGH BREAD

With whipped tahini

CEVICHE

mackerel marinated in apple cider, melon-cucumber salsa,
roasted corn & coriander oil

ASPARAGUS MALTAISE

Green asparagus with citrus hollandaise,
orange segments & lemon balm

BAKED HALIBUT

With roasted little gem salad, rouille
& bouillabaisse sauce

SLOW COOKED LAMB NECK

With carrot sauce, courgette flower
& crispy chickpeas with ras el hanout

STRAWBERRY

With hibiscus ice cream, strawberry kombucha
& basil

€79,-

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