

LUNCH MENU

FOR THE TABLE...

Tarama and Sturia Caviar €68
housemade baquette

Homemade Bread Selection €3.50
served with whipped Irish butter

BEGIN WITH...

Pea and Crab Velouté €18.50
Irish crab · crème fraiche · brown bread

Three Kelly Rock Oysters €14.50 / Native Oysters €36
smoked butter · lemon · crusty baquette

Irish Organic Salmon Rilette €24.50
dillisk butter · brown bread

Tuna Tartar and Kiwi Tacos €24.50
lime · rocket · sesame wasabi

FOLLOWED BY...

Dry-Aged Sirloin Steak Tagliata €34.50
*sliced sirloin · rocket · Manadori dark cherry balsamic · parmesan · semi-dried tomato ·
smoked olive oil*

Di Gusti Balsamic-Glazed Irish Lamb Chop Salad €38.50
baby leaves · kalamata olive · vine cherry tomatoes · tzatziki

Organic Tofu, Irish Strawberries & Mizuna Salad €18.50
toasted pine nuts · 20-year Di Gusti balsamic

Organic Edamame & Squash €21.50
smoked almonds · pickled shimeji · vegan feta · yuzu dressing · corn crisp

SIDE ORDERS

Creamy Mash Potato · Truffle Mash Potato · Beef-Dripping Fries ·
Side Salad · Broccoli with Toasted Almonds €6.50