

PLATED BY MD

Dinner • Excellence

€165 per person | 5 courses

FIRST STARTER • CHOOSE ONE

1. Royal sea bream ceviche — lime leche de tigre, coriander, pickled red onion.
2. Salmon tartare — avocado, cucumber, yuzu vinaigrette.
3. Multicoloured beetroot carpaccio — whipped fresh goat's cheese, toasted walnuts, truffle oil.

SECOND STARTER • CHOOSE ONE

1. Duck foie gras terrine — homemade brioche, fig chutney, fleur de sel.
2. Porcini mushroom risotto — aged Parmesan, mushroom foam, truffle oil.
3. Open mushroom ravioli — Parmesan cream, brown butter, fresh herbs.

FIRST MAIN COURSE • CHOOSE ONE

1. Pan-roasted royal sea bream — celeriac purée, Champagne beurre blanc.
2. Seared scallops — parsnip purée, brown butter, toasted hazelnuts.
3. Crab ravioli — braised leeks, light shellfish bisque.

SECOND MAIN COURSE • CHOOSE ONE

1. Roasted beef fillet — pommes Anna, glazed vegetables, red wine reduction.
2. Herb-crusted rack of lamb — silky mashed potatoes, seasonal vegetables, rosemary jus.
3. Mushroom-stuffed guinea fowl supreme — potato gratin, rich jus.

DESSERT • CHOOSE ONE

1. Bourbon vanilla mille-feuille — caramelised puff pastry, light vanilla cream, salted butter caramel.
2. Dark chocolate sphere — grand cru chocolate mousse, praline centre, warm chocolate sauce.
3. Grand Marnier soufflé — vanilla crème anglaise.

Ingredients included • 4 to 12 guests

One selection per course for the entire table. Dietary adjustments available on request.

Bookings subject to confirmation.