

LUNCH MENU FISH

****MENU 1****

Sweet potato soup with coconut cream and coriander

///

Grilled blue ling with baked root vegetables, coriander pesto and lobster bisque

///

Crème brûlée with salt caramel ice cream

TWO COURSES € 42 – THREE COURSES € 56

****MENU 2****

Cauliflower soup with coconut cream

///

Grilled salmon with beetroot, cellery, sweet potato mash and saffran lobster bisque

///

Tiramisu with salt caramel ice cream

TWO COURSES € 42 – THREE COURSES € 56

****MENU 3****

Wild mushrooms soup with coconut cream

///

Oven baked cod with broccolini, icelandic carrots, chunky potato mash, lemongrass & coconut sauce

///

French chocolate cake with vanilla ice cream

TWO COURSES € 42 – THREE COURSES € 56

LUNCH MENU MEAT

****MENU 4****

Wild mushrooms soup with coconut cream

///

Pork chop sous vide marinate with indian spices with sweet potato mash, pickled vegetables and apple cider sauce

///

Tiramisu with salt caramel ice cream

TWO COURSES € 42 – THREE COURSES € 56

****MENU 5****

Sweet potato soup with coconut cream and coriander

///

Turkey breast sous vide marinated with icelandic herbs with corn, broccoli and wildmushroomsauce

///

Crème brûlée with salt caramel ice cream

TWO COURSES € 42 – THREE COURSES € 56

****MENU 6****

Cauliflower soup with coconut cream

///

Tender beef steak with hasselback potatoes, root vegetables and Bearnaise sauce

///

French chocolate cake with vanilla ice cream

TWO COURSES € 42 – THREE COURSES € 56