



## CHAPTER ONE

by Mickael Viljanen

### **Tasting Dinner Menu €150**

Heirloom Tomato, Sardine, Savora

....

Flaggy Shore Oyster Tart

....

Mossfield Gouda, Arbois, Truffle

....

Duck liver from Maison La Fitte, Thornhill Duck Jelly, Pineau de Chartentes,  
Vine Peach, Eel

....

Pike Quenelle "Moderne", Juniper, Pink Fir Apple Potato, Oscietra Caviar

....

Donegal Lobster Glazed with Cacao Pod Concentrate, Carrot, Citrus, Kari Gosse  
Spice, Red Currant

....

Organic Black Chicken from Challans with Soft Herbs, Truffle, Kohlrabi, Parsley,  
Yellow Wine Sauce

....

Blackcurrant, Eucalyptus and Kombu, Frozen Blackcurrant Leaf Milk

....

Strawberry, Violet, Chartreuse, Aniseed Herbs

....

Tea/Coffee & Petit fours

**Whilst we will do our utmost to accommodate guests with food intolerances and allergies, we are unable to guarantee that all allergies can be catered for.**

**Please notify us on booking of any specific allergies – One menu choice per table**



## CHAPTER ONE

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### **Four Course Dinner Menu €120**

Duck Liver from Maison la Fitte, Thornhill Duck Jelly, Pineau de Charentes, Vine Peach, Eel

Or

Pike Quenelle "Moderne", Juniper, Pink Fir Apple Potato, Oscietra Caviar

....

Sole Viennoise, Broccoli, Watercress, Lemon, Razor Clam, Parsley and Buckwheat "En Cocotte"

....

Organic Black Chicken from Challans with Soft Herbs, Truffle, Kohlrabi, Parsley, Yellow Wine Sauce

....

Chocolate , Coffee, Carmel, Sombacha, Salted Milk Sorbet

Or

Strawberry, Violet, Chartreuse, Aniseed Herbs

....

Tea/Coffee & Petit Four

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