



## CHAPTER ONE

by Mickael Viljanen

### **Lunch Menu €65**

Steamed Souffle of Aged Mossfield Gouda, Truffle, Vin Jaune, Nutmeg

Or

Heirloom Tomatoes, Donegal Lobster, Artichokes

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BBQ Anjou Pigeon Glazed in Timiz Sambal, Carrot, Pomelo, Satay Jus Gras

Or

Sole Viennoise, Violin Courgette, Watercress, Lemon, Razor clams, with Parsley and Buckwheat

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Strawberry, Violet, Chartreuse, Aniseed Herbs

Or

Chocolate , Sobacha, Coffee, Salted Milk Sorbet

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Tea/Coffee & Petit Four

**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**