Starters

ATLANTIC SEA SCALLOPS ..... 11.00€

Sea scallops, whitefish roe, beetroot gel, cauliflower, zucchini, fennel, mayonnaise

RAVIOLI WITH DUCK LIVER FOIE GRAS AND PORCINIS ..... 13.00€

Ravioli with foie gras, porcini mushroom sauce- foam

YELLOWFIN TUNA WITH LEMON GRASS ICE CREAM ..... 16.00€

Tuna fillet, lemon grass ice cream, avocado, lettuce leaves, quail egg

LIGHTLY SMOKED BEEF ENTRECOTE ..... 16.00€

Lightly smoked entrecote, silver onion, pea puree, green beans, mustard seeds

OYSTERS ..... 22.00€

Oysters 3 pcs, tomato concassé, apple granita

SURF& TURF ..... 15.00€

Red caviar, whitefish roe, beef entrecote, black bread, mustard seeds

BAKED BEETROOT WITH GOAT CHEESE ..... 8.00€

Baked beetroot, goat cheese, orange, cedar pine seeds

Salads

ROMAINE LETTUCE WITH TUNA ..... 13.00€

Romaine lettuce, tuna, cherry tomato, Parmesan, sepia ink, croutons

GREEN SALAD WITH LIGHTLY SMOKED DUCK FILLET ..... 12.00€

Green salad mix, cherry tomatoes, duck fillet, radish, raspberry sauce

Soups

WHITE ASPARAGUS CREAM SOUP ..... 10.00€

White asparagus, smoked duck fillet, chorizo oil

LAMB BROTH WITH CORIANDER ..... 11.00€

Lamb, coriander, carrot, green peas

Main Courses

JOHN DORY ..... 26.00€

John Dory, cauliflower, orsotto, red caviar, baked beetroot, oyster sauce

BLACK COD ..... 26.00€

Black cod, green beans, yellow beetroot puree, miso mayonnaise, white wine sauce

IRISH LAMB RACK ..... 20.00€

Lamb rack, blue carrot puree, glazed carrot, Shimeji mushrooms, bordelaise sauce

PIKE FILLET ..... 19.00€

Pike fillet, asparagus puree, white asparagus, ravioli with scallop cream, onion sauce-foam

VENISON FILLET ..... 22.00€

Venison fillet, red wine- forest berry sauce, scorzonera, morels, chanterelles, pear gel

BEEF RUMP STEAK ..... 20.00€

Rump steak, scorzonera puree, truffle grand jus, glazed carrot, green peas, mushrooms

Desserts

RHUBARB CREAM ..... 10.00€

Rhubarb, rhubarb ice cream, rhubarb gel, berries

RASPBERRY CAKE ..... 12.00€

Raspberry, curd cheese cream, flaky pastry, lemon ice cream, salty caramel

CHOCOLATE ..... 12.00€

Chocolate, strawberries, biscuit, black bread

Konyak Bar MENU A’ LA CARTÉ

FOIE GRAS TERRIIN ..... 17.00€

Foie gras, caramelized figs, home made bread with fig

BLACK CAVIAR ..... 175.00€

Black caviar, glair, sour cream, shallot, garlic bread

ANTIPASTI ..... 30.00€

Murol cheese, goat cheese, Bresse Bleu cheese, Jamon serrano, Prosciutto, Andouille sausage, melon, figs, olives, silver onion, peanuts

TRUFFLE SELECTION ..... 7.00€

Light truffle, dark truffle, truffle with apricot, truffle with liquer and pistachio nuts

BLUEBERRY CRÈME BRÛLÉE ..... 5.00€

Blueberry crème brûlée, blueberry sorbet, fresh berries