



Specials of the Day

Starters

Sous Vide Monkfish | Mirepoix Broth | Fresh Black Truffle Shavings €19.00

Pulled Pork Arancini | Pumpkin Chorizo Chutney - €17.00

Wild Boar Tortellacci | Rosemary | Hazelnut Butter - €17.50

Tuna Carpaccio | Soya & Honey Dressing | Soft Herbs | Sour Dough - €17.50

Fresh Black Truffle Risotto | Pecorino | Chives - €18.50

Fish Of The Day

Grilled | Tuna Steak “Tonn” - €28.00

Pan Fried | Grouper “Dott” - €35.00

Pan Fried | Dentex “Denci” - €35.00

The above fish are served with cherry tomato velouté & mashed potatoes.

From The Grill

Black Angus Beef Sirloin | Carrots | Jus - €35.00

Pork Fillet | Granola Crust | Marsala Wine Jus - €27.00

(To Share) Chateaubriand | Root Veg | Jus - €85.00

Glazed Duck Breast | Duck Leg Confit Dumpling | Pumpkin | Pink Pepper Corns |

Plum Sauce €30.00

Desserts

Deconstructed Apple / Raisins / Cinnamon / White Chocolate - €8.50

Orange and Almond Cake - €8

MICHELIN 2025