

Menu

Starters

- *Dressed Salad*

(sweet and sour red kale, dry tomatoes, orange skin, mayonnaise, crispy bacon)

€6

- *Marinated Yolk*

(Figs, chicory, flour rings)

€5

- *Slow Cooked Egg*

(beet, radish, almonds, spring onion, pink pepper)

€10

- *Oysters*

1 x 2.50, 6 x 13, 10 x 20

- *Trio of Shellfish*

(red shrimp, resin, celery |

Scampi, scampi syrup, orange |

prawns, dry martini, beet, zucchini)

€10

Risatti

- *Parmisan*

€8

- *From the Garden*

(grated egg, resin, liver, citron fruit)

€11

- *Parfumes*

(scampi, anis, lime, cornflower)

€13

- *Sunset*

(saffron, shellfish parfumes, oysters)

€15

Second Courses

- *Black, White, Pink*

(squid, celery, radish, cumin mayonnaise, squid ink, citron)

€14

- *Catch of the Day*

(slow cooked with zucchini, shellfish broth, hazelnuts, aromatic greens)

€22

- *Piglet Fillet*

(slow cooked, jus, yogurt, burned onion and vegetables)

€14

- *Earth and Sea*

(black Angus carpaccio, raw prawns)

€12

- *The Capaccio*

(of Tuna, Burrata and Zucchini Flowers)

€14

Dessert

Lemon sorbetto, chocolate, chili

€4

Vin Santo ice cream, crumble of cantuccini

€4

Copeta and ice cream

€4

cover charge €1,50