

our Raw starters

TRIO OF CURED SEAFOOD (SERVES 2) Oyster, cucumber and fermented chilli Seabass tartare Clams in aromatic broth	per person	€18
BEEF CARPACCIO, PICKLED MUSHROOMS AND SEAWEED		€18
VARIATION OF SEASONAL VEGETABLES FROM OUR GARDEN Raw, pickled, marinated, preserved		€16

our Hot starters

FISH CAKES Apple and fennel salad, sauce Gribiche		€18.5
STUFFED LOCAL ZUCCHINI FLOWERS IN 3 WAYS Caponata, local sheep cheese, mushroom		€16

our House pasta

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TAGLIOLINI With local red prawns, saffron and marjoram	€20	€23
LASAGNE With octopus 'Bolognese', burratina, chorizo	€18	€21
CHICKEN AND MUSHROOM TORTELLONI With kale and hazelnut pesto	€18	€21
ACQUARELLO RISOTTO With butternut squash, radicchio, 24-month Comté	€18	€21

Creative vegetables from our garden

VARIATION OF BEETROOT PREPARED IN DIFFERENT WAYS Goat's cheese, house honey and tarragon dressing	€20
SEASONAL SALAD LEAVES With organic local tomatoes grilled feta cheese & soda bread crumble	€18
CAULIFLOWER SOUP Cauliflower couscous Breton curry oil	€16

our Fish

STEAMED SMOKY WILD SEABASS Tomato confit, aubergine caviar, black olives and chèvre	€30
PAN ROASTED LOCAL GILTHEAD BREAM Smoked eel and preserved lemon porridge, tomato conserve emulsion	€26
GREY MEAGRE White radish, apple and dill compote, aromatic dashi	€28

our Meat

RIBEYE 300G Charred Roscoff onions, red wine sauce	€36
SUPREME OF LOCAL CHICKEN Israeli couscous with confit of its own leg, piperade	€30
LOIN OF MILK FED VEAL Braised green lentils, zingara sauce	€34

our Must haves! - SHARING PLATES

RIBEYE ON THE BONE 800G Charred Roscoff onions, red wine sauce	€82
WILD SEABASS Flavoured with preserved lemon and white miso	€58
PITHIVIER Celeriac and portobello mushroom, vegetable jus	€40

our Side dishes

Our fries, gherkin ketchup	€5
Steamed local potatoes, parsley and capers	€5
Bbq zucchini, ajo blanco, mint oil	€5
Stuffed local mushrooms with mushroom soubise	€5
Braised local leeks, hazelnut gremolata	€5

our Desserts

Selection of desserts from our trolley	€10
Selection of ice creams and sorbets	Per scoop €3.5
A plate of international cheeses with house chutney and biscuits	€18