

our Raw starters

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

our Hot starters

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| STEAMED MUSSELS With ginger, lemongrass, white wine | | €16 |
| STUFFED LOCAL ZUCCHINI FLOWERS IN 3 WAYS Caponata, local sheep cheese, mushroom | | €16 |

our House pasta

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| LINGUINI With local red prawns, saffron and marjoram | €20 | €23 |
| LASAGNE With octopus 'Bolognese', burrata, chorizo | €18 | €21 |
| CHICKEN AND MUSHROOM TORTELLONI With kale and hazelnut pesto | €18 | €21 |
| AQUARELLO RISOTTO With tomato, aubergine, ricotta salata | €18 | €21 |

Creative vegetables from our garden

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| 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 |
| 'VOL-AU-VENT' OF BRASSICAS Breton curry oil | €18 |



our Fish

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| STEAMED SMOKY WILD SEABASS Tomato confit, aubergine caviar, black olives and chèvre | €30 |
| GRILLED LOCAL TUNA Fennel and orange salad, citrus dressing | €26 |
| GREY MEAGRE White radish, apple and dill compote, aromatic dashi | €28 |

our Meat

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| BBQ CORN-FED CHICKEN SPATCHCOCK Spiced quinoa, pickled vegetables, rosemary oil | €30 |
| SLOW COOKED VEAL OSSOBUCO Braised lentil du puy, zingara sauce | €34 |

our Must haves!

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| RIBEYE ON THE BONE Charred Roscoff onions, red wine sauce |  €36 300g |  €82 800g |
| WILD SEABASS - To share minimum of two Flavoured with preserved lemon and white miso | | €58 |
| PITHIVIER - To share minimum of two Celeriac and portobello mushroom, vegetable jus | | €40 |

our Side dishes

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| 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 |
| Wilted greens, white grapes, hazelnuts aged balsamic | €5 |

our Desserts

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| 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 |