

## Starters

### Calamari Julien

*cereals, milk, mollusks, nuts, celery*

Pan-fried with Peppers and Chorizo Sausage, served with a Fava Bean purée, Basil Pesto and a Scamorza Cheese sauce

€16

### Beetroot Salad

*milk, nuts, sulphur, cereal*

A trilogy of textures with Citrus dressing, Citrus gel and Anari Cheese  
*(also available as a vegan option)*

€16

### Beef Carpaccio

*milk, cereals, nuts, sulphur, celery*

Delicate slices of Beef, accompanied by baby Mozzarella, smoked Aubergine, red Paprika and a sweet Garlic crème

€20

### Tuna Tartar

*fish, milk, soya, cereal, nuts, celery, sesame, sulphur*

Deliciously marinated, served in a shallow Asparagus Gazpacho, with a Quinoa brittle and a quenelle of Passionfruit and Mango ice cream

€22

### Seabass Ceviche

*cereals, fish, nuts, celery, milk, sulphur, mustard*

Enriched with a Mediterranean marinade, served with roasted Tomato purée, fresh Oregano Ice Cream and dusted with Carob powder

€24

### Vitello Tonnato

*fish, sulphur, egg, milk, nuts, celery, mustard*

A sumptuous duet of Veal and Tuna fillets seared with 7 Spice, served with Espuma Verde, Tuna sauce, Quail Egg and Capers

€27

## Pasta

### Lemon Tagliatelle

*cereals, milk, eggs, sulphur, celery*

With 5 spice seared Cherry Valley Duck, Forest Mushrooms and Provolone Cheese sauce

as a starter or main course

€16

€23

### Lobster Ravioli

*fish, crustaceans, cereals, milk, nuts, eggs, celery, soy, mollusks, sulphur*

Succulent pieces accompanied by caramelized Cabbage, Lobster sauce, Walnuts and Beurre Noisette

as a starter or main course

€22

€28

*Prices include service charge and all applicable taxes.*

## *Risotto*

### **Spinach Risotto**

*celery, milk, sulphur*

Coloured with sundried Tomatoes and sprinkled with Olive powder

as a starter or main course

€18                  €22

*(also available as a vegan option)*

### **Risotto ai Funghi**

*sulphur, celery, milk*

Prepared using four types of Mushrooms ~ Champignon, Portobello, Oyster, Shiitake and served with a Truffle oil

as a starter or main course

€18                  €22

*(also available as a vegan option)*

### **Cuttlefish Risotto**

*sulphur, milk, celery, mollusks, cereals, crustaceans*

Served with a Spinach-Dill purée, Tempura Cuttlefish legs and splashes of Lime

as a starter or main course

€19                  €24

## *Main Course*

### **Lamb Loin**

*milk, cereal, celery, egg, sulphur*

Prepared Sous-vide in Goat's Milk and served with Artichoke Orzotto, sour Yoghurt and Lamb jus

€28

### **Pork Fillet**

*cereals, celery, milk, nuts, eggs, sulphur*

Sous-vide and served with a shredded Pork Croquet, Celery oil, Celeriac écraser baked in a Salt crust, pickled red Apple and a green Apple gel

€30

### **White Grouper**

*fish, sulphur, milk, celery*

Accompanied by a fricassee of wild greens, Artichokes, braised Lettuce and Fish Lemon spume

€35

### **Duo of Veal**

*celery, soy, nuts, milk, cereals, sulphur*

A succulent Veal fillet, accompanied by braised and glazed Veal cheeks, served with Sweet Potato purée, buttered Vegetables, home-made wild Rice Granola and a bitter Chocolate Espresso sauce

€35

### **Turbot**

*fish, milk, cereals, nuts, sulphur, mollusks, celery*

A pan-fried fillet served with a bright Sweetcorn purée, a Spinach, Caviar and Mussel sauce, accompanied by a Fennel, Strawberry and Hazelnut salad

€39

### **Black Cod**

*sulphur, fish, milk, cereals, celery, egg, mollusks*

Served with Ink smoked Potato coulis, Guacamole, Cod brandade, Chorizo, Olives and a Chive Butter sauce

€41

*Supplement for Half & Full Board guests: €10.00*