



Free Range Pork Belly
Onion, Fried and Grilled Cabbage

Mushroom Parfait
Marinated Mushroom, Cep Tuille, Truffle

Spicy Miso Glazed Aubergine
Baby Pak Choi, Black Garlic

Wild Turbot
Kale, Brassica's, Lemon and Pine Nut Dressing

Breast of Thornhill Duck
Turnip, Mustard, Cabbage

Gnocchi
Butternut Squash, Toasted Pine Nuts, Parmesan,
Kale, Truffles

Souffle
Passion Fruit, Sauce Anglaise

Vegan Blood Orange & Calamansi
Rosemary Sponge, Calamansi Sorbet, Blood Orange

Raspberry
Ruby Chocolate, Almond

Three Course Menu with Tea/Coffee & Petit Fours
85.00 euro

