

## STARTER

**PUMPKIN VELOUTÉ**  
CHEESE STRAW

**QUAIL & FOIE GRAS TERRINE**  
RED ONION JAM, MELBA TOAST

**SALMON SASHIMI**  
ASIAN DRESSING, SPRING ONION, PEA SHOOT & MANGETOUT

**MUSHROOM RISOTTO**  
ARBORIO RICE, WITH TRUFFLE SALSA & CÈPE MUSHROOMS

## MAIN

**VEAL FILLET & CRISPY SWEETBREAD**  
HONEY ROASTED CARROTS, POTATO ROSTI & JUS

**PHEASANT TWO WAYS**  
CONFIT LEG, PAN ROASTED BREAST.  
BRUSSEL SPROUTS & BACON, POMMES FONDANT & JUS

**FILLET OF BROWN MEAGRE**  
OVEN BAKED, WILTED SPINACH,  
MINTED NEW POTATOES, BEURRE BLANC

## DESSERT

**CHOCOLATE NEMESIS**  
VANILLA ICE CREAM

**MANGO MOUSSE**  
MANGO & CHILI SALSA

**PEAR & PRUNE TARTE TATIN**  
CLOTTED CREAM

## DRINKS

1/2 BOTTLE WINE  
1/2 BOTTLE WATER  
1 COFFEE + CHOCOLATE TRUFFLES  
GLASS OF CHAMPAGNE AT MIDNIGHT

## PRICE PER PERSON

€85

