



LUNCH

Served from noon till 3PM

Sandwiches

Our Signature Club Sandwich — €22.0

Green Goddess Crunch Sandwich (V) — €18.0
*Lettuce, Cucumber, Avocado, Endive,
Spinach, Mustard, Black Pepper, Smoked Salt
Flakes, Hummus, Sweet Potato Fries*

Starters

Vegetarian Meze Board (*sharing platter*) — €18.0
*Hummus, Artichokes & Mint Pesto, Baba
Ganoush, Olive Tapenade, Candied Walnuts, Homemade
Flat Bread, Grissini, Crudities*

Beef Tartare — €20.0
*Hazelnut, Marinated Egg Yolk, Horseradish Mayo,
Crispy Bread, Porcini & Rosemary Dashi*

Crunchy Octopus & Burrata — €18.0
*Aged Balsamic Vinegar, Wakame, Crispy Tapioca
& Squid Ink Cracker*

Double Baked Cheese Souffle — €16.0
Rosemary & Honey Dressing, Petit Salad

Salads

Traditional Caesar Salad — €18.0
Add Chicken or Prawn for €4.0

Gorgonzola & Pumpkin Salad — €20.0
Pomegranate Dressing, Seeds, Walnuts & Spelt

Moroccan Style Couscous Salad — €19.0
Harissa Dressing, Breaded Gbejna, Roasted Vegetables

Soup

Jerusalem Artichoke Soup — €14.0
Goat Cheese, Crispy Croutons

Pasta & Risotti

Pasta e Patate, Scamorza Foam, Crispy Guanciale — €18.0

Spaghetti ai Tre Limoni, Our Garden's Lemon, Black Persian Lemon,
Dehydrated Lime — €17.0

Yellow Tomato Risotto — €20.0
Stracciatella, Citrus-Marinaded Mazzara del Vallo Prawns

Buffalo Ricotta & Spinach Mezzelune — €17.0
Honey, Kale, Pecorino Romano, Pomegranate

All our pasta is freshly made in-house.

Mains

Sous-Vide Free Range Supreme of Chicken — €25.0
Green Curry Sauce, Almond, Burnt Spring Onions, Basmati Rice

Ox Tail Cottage Pie — €28.0

Slow-Cooked Fillet of Grouper — €32.0
Mediterranean Sauce, Saffron Potatoes

Aubergine Parmigiana (V) — €24.0
Pesto, Parmesan Sauce

Steak or Catch of the Day — *price by weight*

Kids Menu

Penne with White Sauce or Tomato Sauce — €9.0

Grilled Cheese Sandwich — €13.0

Mini-Cheeseburgers & Fries — €13.0

Homemade Chicken Goujons & Chips — €13.0

Grilled Chicken Breast, Mushrooms & Fries — €13.0

Sides — €5.0 each

Choose from:

Fries | Sweet Potatoes Fries

Sautéed Potatoes with Aromatic Herbs | Mixed Green Salad

Brussel Sprouts & Guanciale | Honey-Glazed Parsnips

Sautéed Mixed Vegetables

Dolci

Desserts

Forest Fruit Crumble, Crème Anglaise — €11.0

Pear & Almond Frangipane Tart — €11.0

Tart Tatin with Clotted Cream Ice Cream — €13.0

Marron Glace Pavlova — €10.0

Coffee & Chocolate Parfait — €11.0

Fruit Platter — €8.0

Luscious Cakes — €10.0 per slice

Choose from:

Our Hero Carrot & Pineapple Cake

New York Bake Cheesecake

Light as a Feather Victoria Sponge

Angel Cake with Cream & Berries

Sacher-torte Cake

Ice Cream Selections — €3.0 per scoop

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially when you have certain medical conditions.

All prices are inclusive of VAT.