



To start

Bread with dips €9,00

Toasted sourdough bread served with herb butter, black olive tapenade and hummus.

Mixed olives €6,00

Green mixed Italian olives and kalamata olives

Roasted cashew nuts €4,50

With rosemary and sea salt

Roasted beetroot €9,50

Roasted beetroot, with pickled radish, watercress, and a walnut sauce

Falafel salad €13,50

Small salad with cabbage, carrots, red bell pepper, string beans, served with a mildly spicy cashew sauce and two falafels.

Roasted new potatoes €7,50

With sea salt and pepper roasted new potatoes, served with a Madame Jeanette mayonnaise

Soup

Pumpkin soup €8,50

Soup made from fresh pumpkin, served with a slice of bread.

Sri Lankan curry-coconut soup €19,50 (main course)

Lightly spiced soup with a base of Sri Lankan curry powder and coconut milk, potatoes, sweet potato, edamame beans Served with a small warm lentil salad.

Autumn soup €19,50 (main course)

Soup with beans, aubergine, cabbage and new potatoes. Flavored with guajillo peppers, red onion and roasted garlic. Served with a wild rice salad

Dish of the day

Chipotle cauliflower & Mexican rice €18,50 (main course)

Chipotle cauliflower & mexican rice , refried beans , fresh koriander salad, and a koriander-lime mayo.



Three-course menu

1 starter, 1 main course, and 1 dessert of choice

Starters

Roasted vegetable salad €12,50

Salad with roasted red beet, pumpkin, pear and walnuts, on a bed of baby lettuce and served with an orange and thyme dressing

Brussel sprout tartare €12,50

Tartare with Brussel sprouts, red onion and fennel bulb. Served with pickled grapes, purple cress and a lemon and tahini sauce

Main courses

Savoy cabbage €24,50

Savoy cabbage stuffed with beluga lentils, dried cranberries and pistachio nuts, served with sweet and spicy shiitake mushrooms, parsnip mash and a coconut and miso sauce

Pie with gravy €24,50

Savory pie with chard, sun blushed tomatoes and shallot, served with glazed baby carrots, flower sprouts and a chestnut gravy

Desserts

Stewed pear €8,50

vanilla ice cream, and a ruby port sirop

Cashew cheesecake €8,50

served with raspberry compote and a date and walnut base

Espresso martini €8,50

homemade coffee liquor & walnut bitters

Two bonbons €8,50

dark chocolate served with coffee or tea of your choice

Desserts in the three-course menu

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dark chocolate served with coffee or tea of your choice

Desserts a la carte

Sticky pear cake €8,50

(warm), served with a vanilla sauce

Chocolate cake €8,50

dark brownie layered with chocolate ganache

Lavender and orange crème brûlée €9,50

Crumble with black berry, pear and apple €10,50

with matcha ice cream

Digestives

Strong

Cognac Guy Pinard V.S 3, *toffee, and candied fruits* 40% €7,00

Cognac Guy Pinard V.S.O.P 6, *almonds, and hazelnuts* 40% €7,50

Calvados La Ribaude Fine, *spicy with dark chocolate* 40% €7,00

Grappa Rovero Piemonte, *citrus, figs, and cherries* 40% €6,50

Whisky

Benromach Speyside single malt: *spices, vanilla, coffee* 43% €9,50

NC'Neen Highlands single malt: *citrus, peach, apricot, pepper* 46%
€10,50

Bruichladdich Islay single malt: *caramel, apple, baked bread* 50%
€11,50

Liqueur

Limoncello Homemade €6,50

Coffee liquor Homemade €6,50

Amaretto Walcher Di Mattia, *almonds and vanilla* 28% €6,50

Nocciola hazelnut liquor Biostilla 28% €6,50

Sambuca Biostilla, *anise* 40% €6,50

Orangeau Walcher Triple Sec, *blood orange* 40% €6,50

Dessert wine and port

Port Casal dos Jordoos Fine Ruby, *ruby red and smooth* 20% €6,00

Port Casal dos Jordoos Fine Tawny, *figs and nuts* 20% €6,00

Dessert wine Muscatel Ainzón, *soft, fresh & fruity* 15% €6,00