

Lunch Set Menu

2 COURSES : €25 • 3 COURSES : €30

Menu is only available from Monday to Friday, excluding public holidays, before 3pm.
Still water is included in the price.



THE
ROOFTOP
RESTAURANT & LOUNGE

FIRST COURSE

CREAMY BURRATA GFp

Buffalo burrata • salsa verde • strawberries •
local bezzun bread cracker • red amaranth

NEPALESE MOMO DUMPLINGS LF VGp

minced beef & herbs (2pcs) • fresh vegetables (2pcs) •
Teriyaki sauce • Kimchi

DUO OF BEEF SLIDERS

deep fried brie • rucola • garlic mayo

WILD MEAGRE TARTARE LF GF

mojito gel • guacamole

SECOND COURSE

WILD MEAGRE GF LF

bell pepper marmalade • seaweed • red amaranth

VEGAN'S VOLCANO GF LF VG

micro vegetables • aubergine caviar • crispy tofu • red cabbage foam

PAPPARDELLE RED PRAWNS GFP

prawn bisque • cherry tomatoes • garlic paste

CAESAR SALAD GFp

Roasted corn-fed chicken • baby gem lettuce • caesar dressing foam •
anchovies • crunchy bacon • crispy croutons

ORGANIC WHOLEGRAIN TAGLIATELLE

AL PISTACCHIO V LF

spelt flour tagliatelle • mint pistachio pesto • cherry tomato • burrata

EARL GREY RISOTTO GF

Carnaroli rice infused with loose leaf tea • meagre fillet •
lemon and vanilla gel

THIRD COURSE

SORBET

x2 scoops

GOING NUTS V

assorted nuts tartelette • pink peppercorn ganache • ricotta fritter • homemade nocciola ice-cream

PASSION FRUIT, MANGO AND SUDACHI CHEESECAKE

almond croquet • crumble

V - VEGETARIAN | VG - VEGAN | VGp - VEGAN POSSIBLE | GF - GLUTEN FREE | GFp - GLUTEN FREE POSSIBLE | LF - LACTOSE FREE

 CELERY  CRUSTEAN  EGGS  FISH  GLUTEN  MILK  MOLLUSCS  MUSTARD  NUTS  SESAME  SOYA  SULPHITES