

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

DUO OF BEEF SLIDERS

Irish beef and herbs patty • Deep fried gruyère cheese •
rucola • spicy mayo

DUO OF SALMON JUMBO BAO BUNS

LF V   

Pulled salmon fillet • house made teriyaki sauce • EVO oil •
spring onion • coriander • sesame seeds

CREAMY BURRATA V GFp

Buffalo burrata • pistachio pesto • speck • local bezzun bread cracker

POTATO & LEEK POTAGE LF VGp

Crunchy guanciale • garlic paprika crostini • melted gruyère shavings

ALJOTTA GF LF

Chef's Mediterranean fish broth • local fish chunks • red onions • mint

VEGAN'S VOLCANO VG GF LF

Chef's Mediterranean fish broth • local fish chunks • red onions • mint

WILD MEAGRE SKEWERS GF

Meagre fillets • squid ink sauce • kefir • lime zest

SECOND COURSE

CAESAR SALAD GFp

Roasted corn-fed chicken • little gem lettuce • Caesar dressing foam •
amarettos • crunchy bacon • crispy croutons

RAVIOLE DI MANTOVA V

Homemade pasta • pumpkin • ricotta • sweet potato •
amaretto • sage • cheese fondue

STROZZAPRETI AL PISTACHIO Vp

Twisted pasta • pistachio pesto • guanciale • cherry tomatoes

TRUFFLE PORCINI RISOTTO V GF

Carnaroli rice • porcini mushrooms • saffron • truffle paste

CRUNCHY OCTOPUS GF LF

Sweet potato purée • olive tapenade • frisée salad •
cherry tomato • baby roasted potato

WILD MEAGRE GF LF

Bell pepper marmalade • seaweed • red amaranth

THIRD COURSE

SORBET

x2 scoops

CHEESECAKE

Biscuit foundation • rich cheesecake mousse • berry compote

CHOCOLATE & CARAMEL DOME

Velvety 45% dark chocolate mousse • caramel • hazelnut on chocolate sponge

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