

Lunch Set Menu

2 COURSES: €25 • 3 COURSES: €30

The menu is only available from Monday to Friday, excluding public holidays.
Still water is included in the price.



THE
ROOFTOP
RESTAURANT & LOUNGE

FIRST COURSE

SOFT SHELL TACOS (2 pcs) GF

choice of: spicy lamb with pickled onions and /or smoked pulled pork

CREAMY BURRATA V GFP

basil and pistachio pesto • grilled peaches • Asian mixed leaf salad • local bezzun bread cracker

CHARRED BEEF & GUANCIALE SKEWER

house-made herb lime mayo • mustard vinaigrette • soy glaze

TANGY TIGER PRAWN SKEWER LF GF

grilled pineapples • sumac berry spice • chili-lime mayo

VEGAN'S VOLCANO VG GF LF

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

GOURMET TRUFFLE EGG V

local goat's cheese & truffle foam • purple potato chips • bread crostino

SECOND COURSE

CAESAR SALAD GFP

roasted corn-fed chicken • little gem lettuce • Caesar dressing foam • anchovies • crunchy bacon • crispy croutons

CALAMARATA SWORDFISH VGp LF

calamarata pasta • swordfish • pesto & roasted almond sauce • cherry tomato • basil

ROOFTOP BURGER

Irish beef • dry-aged bacon jam • smoke house dressing • rucola • blue cheese (optional) • fries

LOCAL PORK TENDERLOIN GFP

purple cauliflower purée • broad beans • baby corn • apple & saffron chutney • Dijon jus

STROZZAPRETI AL PISTACHIO VP

twisted pasta • pistachio pesto • guanciale • cherry tomatoes

THIRD COURSE

PISTACCHIO DELIGHT

light sponge cake • pistachio • diced almonds • black cherry compote • Belgian chocolate

SORBET/ HOMEMADE ICE CREAM

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