

# 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

### TANGY TIGER PRAWN SKEWERS LF GF

grilled pineapples • sumac berry spice • chilli-lime mayo

### CREAMY BURRATA V GF

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

### CHARRED BEEF & GUANCIALE SKEWER



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

### SPICY LAMB TACOS GF

Choice of: Spicy Lamb with pickled onions and /or Smoked Pulled Pork

### VEGAN'S VOLCANO VG GF LF

micro vegetables • caponata • crispy tofu • grilled peppers • coconut cream & herbs foam

### GOURMET TRUFFLE EGG V

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

## SECOND COURSE

### CAESAR SALAD GF

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

### CHESTNUT GNOCCHI V

four-cheeses truffle sauce • Jerusalem artichoke crisps • pumpkin foam

### STROZZAPRETI AL PISTACHIO VP

twisted pasta • pistachio pesto • guanciale • cherry tomatoes

### ROOFTOP BURGER

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

### LOCAL PORK TENDERLOIN GF

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

## 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 | GGF - GLUTEN FREE POSSIBLE | LF - LACTOSE FREE

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