

# Lunch Set Menu

2 COURSES: €25 • 3 COURSES: €30

The menu is only available from Monday to Friday,  
from 12:30 - 15:30, excluding public holidays.



## FIRST COURSE

### Octopus Skewers GF

Char-grilled octopus, blanched leeks, chili-spiced coating, smooth potato and creamy cheese

### CREAMY BURRATA V GFP

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

### CHARRED BEEF & GUANCIALE SKEWER



house-

### 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 crostino

## SECOND COURSE

### CAESAR SALAD GFP

roasted corn-  
anchovies • crunchy bacon • crispy croutons

### CHESTNUT GNOCCHI V

four-

### ROOFTOP BURGER

Irish beef • dry-

blue cheese (optional) • fries

### LOCAL PORK TENDERLOIN GF

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