

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.



THE
ROOFTOP
RESTAURANT & LOUNGE

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

ROOFTOP BURGER

Irish beef • dry-
blue cheese (optional) • fries

CHESTNUT GNOCCHI V

four-

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 ISOYA SULPHITES