



ONE
24

3-COURSE MENU

€39.5

STARTERS

✓ Ricotta

served with blackberries, Chioggia beetroot, blood orange & pine nuts

Beef tartare

with pickled egg yolk, piccalilli, crostini & cornichons

Salmon carpaccio

served with avocado crème, goat cheese mousse, dill, capers & arugula

✓ Roasted vegetable salad

with quinoa, roasted vegetables, muhammara & pomegranate

MAIN COURSES

✓ Portobello

baked portobello mushroom, stuffed with couscous, eggplant & goat cheese,
served with balsamic syrup

Pasta Pesto

fusilli pasta with pesto, broad beans, chicken, smoked almond & freshly grated Parmesan cheese

Veal picanha

veal steak served with sweet potato tarte, roasted paprika,
green pea crème & chimichurri

Haddock

fillet of haddock with tomato risotto, green asparagus, roasted bunch tomato & dill-lemon sauce

DESSERTS

✓ Sorbet

two scoops of artisanal ice cream, choose your favourite combination: vanilla, chocolate,
strawberry, mango, white chocolate or coconut ice cream

✓ Cheesecake

served with strawberry sauce & white chocolate ice cream

✓ Mango cremeux

served with passionfruit gel, merengue & coconut ice cream

✓ Cheese plate

3 types of cheese, served with olive bread & date-ras-el-hanout chutney

✓ = vegetarian

✓ = vegan

LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES THAT WE CAN ACCOMMODATE

*Easy eating
& drinking*