

TRADITIONAL MENU

€45
PER PERSON
VAT INCLUDED

STARTERS

Pistachio garlic soup, grilled aubergine and anchovies in oil.

Confit of cod on cream of pumpkin with summer truffle crunch.

MAIN COURSE OPTIONS

Traditional roast suckling lamb with kitchen garden salad (on request)

or

Slow confit suckling lamb shoulder with salad.

HOMEMADE DESSERT

AF red wine, mineral water and coffee or tea.

**Prior booking required.*

