

The Grill Room

FINE FOOD AND WINE

Some of the dishes, pastries, desserts and ice creams on this menu may contain ingredients that could cause an allergic reaction (*eg nuts, gluten, etc*).

Our Maitre and Chef de Cuisine on duty are at your disposal should you require any clarification as to the products used for the preparation of our menus.



STARTERS

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Smoked "Label Rouge" salmon salad Served with apple, mango and cucumber salad, dressed with citrus-vinaigrette	17.00
"Burrata" cheese Creamy cheese, tomato confit, rucicola salad and basil pesto	14.00
100 gr - Iberico ham Served with tomato crostini	20.00
Grilled prawn salad Yoghurt dressing, confit celeriac, corn	16.00
Garden herb salad Lettuce heart, baby spinach, rocket leaves, green peppers and cucumber, tossed with lemon, served with mustard dressing	14.00
Angus Beef Carpaccio with parmesan, gel and foam, baby rucicola, truffle bubbles, marinated artichoke and mayonnaise yoghurt cream	16.00
Grilled Foie gras Duo cinammon sorbet and apple puree	19.00
Marinated Scallops With broccoli cauliflower couscous, parsnip puree, shellfish bisque, orange sauce	18.00
Mushroom risotto with parmesan foam	16.00
Yellow Fin tuna tartar (100gr) With ponzu sauce and ponzu sorbet	14.00
Aberdeen Angus beef tartar (70gr) With fresh pasta flavoured with mushroom, drizzled with truffle and served with wild mushroom espuma	16.00
Smoked beef cannelloni with Mornay and beef jus	16.00
Lobster ravioli On Portobello mushroom ragout, shellfish bisque	17.00
Grilled asparagus San Danielle crispy prosciutto, au gratin parmesan cheese	8.00
Baked Portobello mushrooms	8.00

SOUP

Mushroom soup With crispy mushrooms	8.00
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ALL PRICES ARE IN EURO AND INCLUDE 10% SERVICE CHARGE AND VAT



FROM OUR "JOSPER" OVEN

BEEF

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AUSTRALIA	120/d Grain-fed beef Producer: 1788		
	Striploin	240gr	28.00
	Grain-fed beef Aberdeen Black		
	Fillet	200gr	36.00
		300gr	50.00
	(F1-F3) Wagyu beef - marbling (5+) Producer: Darling downs Wagyu		
	Striploin	200gr	68.00
SCOTLAND	Award-winning grass-fed Aberdeen Angus beef Producer: Scott prime		
	Fillet	200gr	36.00
		300gr	50.00
USA	Corn-fed Premium Black Angus beef Producer: Creek stone farms premium beef		
	Rib-eye	350gr	36.00
	T-BONE	700gr	59.00
IRISH	Tomahawk (for two)	950gr	64.00
FRANCE	Dry aged Charolais Rib-eye	300gr	38.00

LAMB

Rack of lamb	240gr	26.00
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PORK

Acorn-fed Iberico pork Chop with smoked apple sauce	250gr	26.00
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POULTRY

Corn-fed baby chicken Spatchcock coquelet	350gr	21.00
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Duck Magret Served with raspberry sauce, Granny Smith apple		23.00
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All dishes are served with:

A choice of sauce

Wild mushroom	Red wine
Green peppercorn	Mustards
Bearnaise	

And a choice of:

Seasonal vegetables and potato cooked according to your preference:
Mashed with truffle oil • Hand-cut fries • Baked

HOW TO ORDER YOUR STEAK

Blue	Very red, cold centre
Rare	Red, cool centre
Medium Rare	Warm red centre
Medium	Hot red centre
Medium Well	Hot pink centre
Well Done	Cooked through-out, little to no pink

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PASTA

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Vegetarian spaghetti	16.00
With homemade tomato sauce, mushroom, broccoli, black olives, cherry tomatoes and yellow bell pepper	
Homemade tagliatelle	21.00
With mushrooms, pancetta, grilled corn-fed chicken breast in cream sauce	

FISH & SHELLFISH

Fresh Dover Sole		50.00
“Label Rouge” Scottish salmon	220gr	39.00
Jumbo prawns	(3 pcs)	36.00
Grilled lobster tails		48.00
Served with mayonnaise lobster sauce or garlic butter sauce		

FISH DISHES

are served with a choice of

Lemon-capers butter sauce

Olive oil & lemon condiments

Garlic butter

ACCOMPANIMENTS

Seasonal vegetables and potato cooked according to your preference:

Mashed with truffle oil • Hand-cut fries • Baked

All our grills are charcoal-grilled for ultimate taste, texture and succulence in a Josper Oven. Its high operating temperature allows to grill and roast preventing the product from drying out, adds the unique flavour of the finest embers and ensures that none of the natural moisture or flavour escapes.

SIDE DISHES

Enrich your dinner with the following options

Seasonal vegetables	4.50
Baked potato	2.50
Hand-cut fries	2.50
Mashed potato with truffle oil	2.50

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DESSERTS

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Marinated strawberries	7.50
With citrus salad, strawberry sorbet and almond tuile	
Opalys	8.00
White chocolate cream , pistachio bisquit, red fruit gelato with red fruits	
Baked chocolate mousse	8.00
Marinated green apples, coffee foam, salted caramel gelato	
Vanilla crème brûlée	7.50
With raspberry and lime basil sorbet	
Grilled fresh pineapple	8.00
With lemon sorbet and served with pistachio nuts	
Fresh seasonal fruits	7.50
Selection of fine cheeses (<i>for two</i>)	18.00
Sorbet (<i>per scoop</i>)	2.00
Mango, Strawberry, Lemon, Lime-mint, basil	

Our ice creams and sorbets may contain ingredients which can cause an allergic reaction.
All our desserts and ice creams are prepared in an area which handles milk, gluten, peanuts, tree nuts, soya, sesame etc.
Please consult your Head Waiter for further information, our Maitre and Chef De Cuisine on duty are at your disposal should you require any clarification.



SET MENUS

MENU I

€58.00
per person

Smoked "Label Rouge" salmon salad

Served with apple, mango and cucumber salad,
dressed with citrus-vinaigrette

Mushroom soup

With crispy mushrooms

Australian, grain-fed beef striploin

With wild mushroom sauce, baked potatoes, assorted
grilled vegetables

Marinated strawberries

With citrus salad, strawberry sorbet and almond tuile

Coffee, Friandises

MENU II

€64.00
per person

"Burrata" cheese

Creamy mozzarella, tomato confit, rucicola salad
and basil pesto

Mushroom soup

With crispy mushrooms

Scottish fillet

With wild mushroom sauce, baked potatoes, assorted
grilled vegetables

Baked chocolate mousse

Marinated green apples, coffee foam, salted caramel gelato

Coffee, Friandises

MENU III

€85.00
per person

Iberico ham

Served with tomato crostini

Mushroom soup

With crispy mushrooms

Smoked beef cannelloni

With Mornay and beef jus

Basil sorbet

USA Rib-eye, corn-fed premium Black Angus beef

(Producer: Creek Stone Farms premium beef)

With wild mushroom sauce, baked potatoes,
assorted grilled vegetables

Opalys

White chocolate cream , pistachio bisquit, red fruit gelato
with red fruits

Coffee, Friandises

