Dinner

Selection

TAGGAT
RESTAURANT

STARTERS

Crispy calf's head — 16€
Leek fondue, teriyaki sauce, young leaf salad

Flaked crab — 17€
Avocado purée, lemon zest, coriander, sesame oil, crispy filo pastry

Mushroom velouté — 16€
Poached egg, seasonal mushrooms, olive oil, crisp bread

MAIN COURSES

Beef fillet — 34€
Shaved Brussels sprouts, roasted broccoli, spinach condiments, rich beef jus

Roasted monkfish with brown butter — 32€
Seasonal vegetables, shiitake mushrooms, dried bonito flakes, dashi emulsion

Oven-roasted butternut squash — 24€
Seasonal vegetables, crispy bread tuile, reduced vegetable jus

DESSERTS

Cashel Irish blue cheese — 11€
Prune chutney, pine nuts, baby leaf salad

Lemon — 12€
Mascarpone and vanilla whipped ganache, lime and lemon segments, speculoos crumble

Blueberry — 12€
Chestnut mousse, hazelnut sponge, spiced blueberry sorbet, meringues

Meat from France
Taxes and service included
List of allergens on request