

DINNER MENU

The Living Kitchen
18.30 - 22.00

MAINS

Vegetarian Dish € 17,50

Oven-roasted parsnips with tenderstem broccoli, toasted pine nuts and blue cheese with a rooftop herb salad

Fish Dish € 19,50

Pan-fried Dorado fillets with a tomato and balsamic vinaigrette

Meat Dish € 19,50

'Green Egg' roasted chicken thighs with burnt spring onions, celery, tarragon and a chunky sweetcorn velouté

Side dishes

included

Herb roasted new potatoes & Steamed green beans

Soup € 5,00

Cauliflower and sweetcorn

Flatbread € 10,00

Baba ganoush, courgette, sundried tomato and feta

CHEF'S SPECIAL

daily changing



Five spiced beef on a brioche bun with pickled red onion, pickled cucumber, toban-jan mayo and mojo

€ 14,50

4 COURSE SHARING DINNER

Our chef will whip you up 3 sharing platters from the menu, ending with a lovely dessert

€ 32,50 p.p.

DESSERTS

Maple and juniper panna cotta with caramelized pear, raw chocolate and blueberries

Mini Dutch cheese platter served with fresh bread

€ 5,00 each

Any allergies or dietary requirements? Just ask our chef!