

€10.50

SOUPS Soup of the day €5.00 Fresh tomato soup with cream and parsley (V) €5.70 Gazpacho Andaluz (V) (G) €5.70 Thai soup with chicken and mange tout (G) (N) €6.00 **STARTERS** Brie cheese in filo pastry, pine nuts, pear, onion Quince chutney (G) (N) €9.80 Avocado with prawns, cocktail sauce €14.00 Tuna tartare, avocado, salmon caviar, crispy onion Ginger and soya vinaigrette (G) €10.75 Carpaccio of young beef marinated with garlic, olive oil, coriander Flaked Parmesan cheese €13.25 Sautéed scallops, smoked herring caviar and salmon caviar, chives Parsnip purée €17.20 Prawns wrapped in kataifi strands (G) Chilli, lime, ginger, mango and coriander dip €10.95 Filet of sea bass, crispy potato, green pea purée Ginger butter sauce €13.20 Minced lamb kebab flavoured with thyme and cumin

Greek salad, mint yoghurt



LIGHT AND HEALTHY

Primavera – Avocado, mango, baby spinach, cherry tomato,red chilli, dill, sumac	
Lime and olive oil vinaigrette	€11.50
Add salmon meunier	€14.80
Crispy prawns – Prawns, mixed leaves, mango, cherry tomato, crispy pancetta	
Sweet chilli, ginger and balsamic vinaigrette (G)	€12.00
Seafood platter – Prawns, smoked salmon, gravlax, smoked salmon tartare, marinated herring, dressed salad Two sauces: Dijon mustard with dill, cocktail	€16.00
Quinoa with curry - cucumber, red pepper, green apple, feta cheese, sultanas	
Curry powder, ginger, yoghurt, lemon juice (V)	€17.20
Add grilled chicken	€19.00
Chicken and prawn kebab,	
Banana, chilli, lime and coriander garnish	€10.00
Mixed salad or regional seasoned mixed salad (V)	€5.50



PASTA (G)

Beef lasagne Minced meat, carrot, mushrooms, tomato, béchamel sauce and mozzarella cheese	€11.90
Penne with spinach and ricotta cheese (V) (G) (N)	€15 . 20
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Tagliatelle with fresh salmon Cream, fennel, red onion, baby spinach	€17.40
Spaghetti Bolognese	€11.80
Black spaghetti with monkfish, prawns, mushrooms, cream, tomato	€18.20
Penne with chicken, bacon, cream, gorgonzola cheese	€12.50
Spaghetti with prawns, cherry tomato, olive oil, garlic, basil *	€12.50
Four Seasons tagliatelle carbonara with cream and cured ham *	€12.50
Dishes marked with * have a vegetarian option We have gluten free penne available	
FISH AND SHELLFISH	
Tuna steak, sesame seeds, pea purée Olive oil, lime and coriander sauce	€18.70
Sautéed salmon with couscous Tomato, asparagus, courgette, greek yogurt, chilli, lemon (G)	€21.50
Grilled fillet of sea bass	€24.40
Dover sole fillets with scallops Wakame	
White wine and leek cream sauce	€26.90
Baked sea bream fillet Ginger, spring onion, chilli, soya sauce, coconut milk, white wine, fresh coriander	€22.50
Grilled sea bass, sea bream, salmon or corvina Lemon, parsley and butter sauce	€21.40
Curried prawns (medium or spicy) White rice (N)	€23.25
Cassolette of monkfish and prawns Cream mushroom sauce flamed with brandy White rice	€26.25



POULTRY AND MEAT

Roasted breast of duck Apple purée Orange, honey, star anise and roasted coriander seed sauce	€18.30
Escalopes of chicken Almond sauce	€14.50
Chicken piri-piri (25 mins)	€11.75
Chicken stroganoff, mushrooms, red and yellow peppers, paprika, cream White rice	€19.00
Beef stroganoff flamed with vodka White rice	€23.80
Grilled lamb chops	€19.80
Rack of lamb, parsnip purée Bordelaise sauce	€24.90
Indian lamb curry Basmati rice, Poppadom and dips (N)	€17.30

STEAK SELECTION

Grilled ribeye steak, lemon and thyme butter (225 grs / 8 oz.)	€22.50
Grilled fillet steak Béarnaise sauce	€27.50
Sautéed medallions Morelles mushroom and cream sauce	€23.50

All of the above are served with potato of the day and vegetables or French fried potatoes or salad