

# FIRST FLOOR RESTAURANT

## Starters

Roast label rouge quail, new season broad bean and summer truffle fricassée, parmesan mousseline	15.00
Yellow fin tuna "Nicoise" with tempura anchovy and cherry tomato gazpacho	16.00
Millefeuille of organic Irish oak smoked salmon, Avruga caviar, warm potato blini lemon crème fraiche	15.50
Carpaccio and tartar of Wagyu beef, parmesan mousse, tempura of onion	17.00
Salad of seasonal asparagus, chervil and ricotta gnocchi, black summer truffle	14.50
Assiette of crab: rilette, sushi, spring roll	15.50
Saucisson of foie gras, aged balsamic, puy lentils, madeira jelly, pan fried mulard foie gras	16.00
Seared Bear Island scallop, confit pork belly, celeriac cream, crisp pork crackling	16.00

## Mains

Caramelised slow roasted pork belly, roast turnip, parsnip puree	27.00
Char-grilled halibut, cannelloni of green beans, garlic aioli, black olive croute	30.00
Pan-fried fillet of seabass, shaved fennel and apple salad, herb gnocchi lemon emulsion	28.00
"Tagine" of Moroccan style lamb, aged Parma ham, mint yoghurt, spiced cous cous (cooked medium rare only)	31.00
Salmon "cannelloni", Provencal vegetable, aubergine purée, confit tomato, basil essence	27.00
Roast fillet of Irish Angus beef "Wellington", mushroom tapenade, truffle jus	32.00
Honey and 5 spiced roasted duck fillet, duck confit pancake, mild chilli, butternut squash purée (cooked medium rare only)	29.00
Ratatouille of marinated plum tomato and courgette, crispy polenta dumpling, parmesan emulsion (v)	23.00

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RESTAURANT

SIDE ORDERS each 4.50

Harvey Nichols homemade chips

Rocket, Parmesan and sun blush tomato salad

Mixed green leaf salad, French dressing

Buttered new potatoes with sea salt and fresh herbs

Green beans with shallots and bacon

Steamed vegetables with herb butter

HN truffle pomme purée

Desserts

Caramel and chocolate ganache, banana purée, banana foam cocoa macarons 9.50

Pistachio chiboust and strawberry millefeuille, vanilla crème chantilly, pistachio dressing 9.50

HN classic crème brûlée, raspberry fruit sorbet, mixed berry salad 9.50

Marinated exotic fruit brochette, pineapple mousse, mango gazpacho, papaya jelly, exotic fruits sorbet 9.50

HN " Black Forest Gateaux", griotine jelly, kirsch mascarpone mousse 9.50

Assiette of cheese : bleu d'Auvergne trifle, goat's cheese mousse, deep fried camembert 9.50

Selection of Irish and French cheese from the trolley 15.00