

QUADRO RESTAURANT

NEW YEAR'S DAY FINE DINING

Pressed octopus marinated in citrus & virgin olive oil, fine ratatouille,
lemon mayo

or

Split pea & bacon soup, caramelized foie gras salad, truffle oil

or

Tagliatelle with leeks, prawns, cherry tomatoes & marjoram
tossed in a lobster & prawn essence

or

Strigoli pasta with slow cooked duck meat, sprinkled with cumin gremolata

or

Pan seared quail breast salad, beetroot "brownie", crispy speck,
prune & armagnac essence

Mixed grill of local fish with black olives, mediterranean herbs & tomatoes, served over
zucchini ribbons, salsa verde drizzle

or

Chorizo crusted meager, spiced beans & lentils in tomato essence,
drizzled with lobster oil

or

Slow cooked breast of goose on savoy cabbage with organic dates,
celeriac & pear puree, cranberry jus

or

Fresh beef fillet with pan fried veal sweetbreads, asparagus, potato lasagna, crispy capers &
sherry jus

Rich chocolate tart, pistachio and sea salt cookies, served with red wine roasted fig &
fennel ice-cream

or

The cardinal

Raspberry cheesecake with raspberry jelly, speculoos crumbs, oreo ice-cream

€52 per person

children 6-12 half price