EASTER AT
QUADRO

1st

Fish carpaccio alla puttanesca
Fresh fish carpaccio with slow cooked tomato & oregano coulis, black olive crisp, dried capers, himalayan salt & olive oil
or
Rabbit, prune & pancetta terrine
With citrus & beet salad, pistachio vinaigrette & toasted brioche
or
Quinoa salad
Textures in cauliflower, toasted macadamia nuts, fermented honey dressing
or
Penne porcini essence
With slow cooked chicken breast, aged gouda shavings
or
Homemade fish ravioli
With asparagus & leeks, lobster & prawn essence

2nd

Fillets of meagre
With an almond & chorizo crust, bean & lentil cassoulet, pickled fennel & pollen salad
or
Salmon supreme
Sautéed bok choy with ginger & lemongrass, lime & sake vinaigrette
or
Rack of lamb
Brushed with smoked garlic oil, mushy peas, rosemary & red wine jus
Or
Fillet of beef
With mushroom & speck mousseline, buttered asparagus, creamed truffle jus

3rd

Assiette gourmande
Of chocolate with different textures & temperatures
or
Rich almond tart
With apricot & amaretto puree, crunchy chocolate truffle ice-cream

Coffee

Free flowing wine, water, soft drinks

€69 per person

Children aged 6-12 pay half price