

À LA CARTE

APPETISERS

	STARTER	MAIN COURSE
Salmon céviche, citrus and soy dressing	€8.00	
Smoked pork and potato cake, apple and turnip purée	€7.00	
Duck rillettes, pickled mushrooms, shallot jam, toasted brioche	€11.00	
Local goat's cheese Royale, candied walnuts, port and vanilla emulsion ✓	€7.00	
Veal carpaccio, truffle dressing, pecorino cheese shavings, chives	€11.00	

STARTERS PASTA, RISOTTO AND SOUP




Spaghetti with chorizo, calamari and cherry tomatoes	€11.00	
Fish and shellfish cannelloni, prawn bisque	€12.50	
Garganelli with beef and mushrooms, smoked garlic infused cream sauce	€12.50	
Pappardelle with lamb ragù and zucchini	€11.00	
Paccheri with chicken confit, mushrooms and pancetta, café au lait	€10.50	
Ricotta cheese tortellini, pumpkin purée, sage butter ✓	€9.50	
Risotto with asparagus and oven-dried tomatoes, flavoured with preserved lemon	€9.00	
Sweet potato soup with roasted almonds and coconut	€6.00	

SALADS

Waterbiscuit Niçoise salad with freshly grilled tuna	€12.50	€16.50
Tomato and buffalo mozzarella, aged balsamic vinegar and extra virgin olive oil ✓	€9.50	
Green leaf salad, avocado, organic sprout vegetables ✓ Vegan	€7.50	
Waldorf salad, candied walnuts, celery, dried apples, cream cheese beignet ✓ Vegan	€7.50	
Classic Caesar salad	€8.00	
Chicken Caesar salad	€11.50	€16.50
Prawn Caesar salad	€12.00	€16.50

À LA CARTE

MAIN COURSES

Chicken supreme, honey roasted root vegetables with pancetta, sage gravy	€19.50
Pork cheeks, braised cabbage and leeks, truffle sauce 	€19.50
Slaney Irish lamb chump, Puy lentils, ras el hanout spice, lamb jus	€23.00
Gruyère, mushroom and caramelised onion tart 	€16.50
Seared salmon, asparagus, Hollandaise sauce	€22.00
Steamed smoked sea bass, Kalamata olives, aubergine caviar	€22.50
Roasted brown meagre, pumpkin gnocchi and purée, truffle pesto	€23.00
Slow cooked shoulder of beef, celeriac and carrot pappardelle, thyme jus	€22.00
Local pork belly and house pork sausage, smoked apple purée, Madeira jus 	€19.50

... also available for lunch

Angus burger with crispy pancetta and melted mature cheddar served with fries	€11.00
Mini cottage pie with autumn vegetables	€10.50
Bacon, lettuce and tomato sandwich served with fries	€ 7.50

All the above main courses are served with mashed potatoes or fries and salad or seasonal vegetables.

FROM THE GRILL

Angus rib-eye of beef // 300 grams	€26.50
Scottona rib-eye // 300 grams	€25.50
Veal rib-eye // 300 grams	€26.50
Fillet of Irish beef // 250grams	€27.00

All the above grills are served with mushrooms, grilled tomatoes, your choice of béarnaise, red wine jus, mushroom or peppercorn sauce, mashed potatoes or fries and salad or seasonal vegetables.

Scottona Beef Tagliata	€22.00
Rocket salad and Parmesan cheese shavings, aged balsamic vinegar, extra virgin olive oil and mashed potatoes or homemade fries	
Chef's recommendation: this cut is best prepared at a medium temperature.	

SIDES

Mashed potatoes	€3.50
Homemade fries	€3.50
Rocket salad, cherry tomatoes and Parmesan cheese shavings	€3.50
Seasonal vegetables	€3.50

Gluten free pasta and bread rolls are available 

MENUS TO SHARE MINIMUM ORDER 6 PERSONS


WATERBISCUIT SET MENU X

STARTER

Salmon céviche, citrus and soy dressing
Grilled marinated vegetables, marjoram infused oil

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PASTA

Paccheri with chicken confit, mushrooms and pancetta, café au lait
Ricotta ricotta cheese tortellini, pumpkin purée, sage butter 

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MAIN COURSE

Slaney lamb chump, Puy lentils, ras el hanout spice, lamb jus
Seared salmon, asparagus, Hollandaise sauce

ACCOMPANIMENTS

Homemade fries / Seasonal vegetables

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DESSERT

INDIVIDUALLY ORDERED

Almond financier, caramelised apple and Calvados parfait with lime flavour

OR

Dark chocolate crèmeux with hazelnut paste, mango gel and chocolate ice-cream

OR


Caramelised crème catalan, red fruits compote

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PRICE PER PERSON - €28.00

WATERBISCUIT SET MENU Y

STARTER

Smoked pork and potato cake, apple and turnip purée
Tomato and buffalo mozzarella, aged balsamic and extra virgin olive oil 

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PASTA

Pappardelle with lamb ragù and zucchini
Spaghetti with chorizo, calamari and cherry tomatoes

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MAIN COURSE

Pork cheeks, braised cabbage and leeks, truffle sauce
Steamed smoked sea bass, Kalamata olives, aubergine caviar

ACCOMPANIMENTS

Homemade fries / Seasonal vegetables

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DESSERT

INDIVIDUALLY ORDERED

Almond financier, caramelised apple and Calvados parfait with lime flavour

OR

Dark chocolate crèmeux with hazelnut paste, mango gel and chocolate ice-cream

OR

Caramelised crème catalan, red fruits compote

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PRICE PER PERSON - €32.00