Bougainvillea
TERRACE

AUTUMN MENU

CHOICE OF 2 COURSES €30.00 | CHOICE OF 3 COURSES €40.00

Parsnip cream soup with caramelized hazelnut (nuts)

Smoked duck salad with 70% São Tomé dark chocolate granola and macerated grapes
(nuts, dairy, sulphites)

Salmon and avocado ceviche with sunomono (fish, sesame, soy)

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Truffled mushroom ravioli (gluten, dairy, egg)

Shrimp moqueca with jasmine rice (dairy, fish, crustaceans)

Beef brisket with pak choi cabbage and smoked potato foam (dairy)

ADD A SUPPLEMENT TO CHANGE YOUR MAIN COURSE (€12.00)

Grilled catch of the day with roasted potato and vegetables (fish)
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Grilled tenderloin steak with french fries and salad

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Basque cheesecake and quince (gluten, dairy, egg)

Red berries and rosewater bostock (gluten, dairy, egg, nuts)

Cointreau and tonka bean babà (gluten, dairy, egg, alcohol)

SWAP FOR A MENU DESSERT OR FRUIT PLATTER FOR AN ADDITIONAL €5.00

ADD DRINKS FOR AN ADDITIONAL €10.00

No dish, food item, or beverage, including the couvert, may be charged if not requested by the guest or if left untouched.
VAT included at the legal rate in force.
This restaurant has a complaints book.