

CLIFF HOUSE HOTEL

Tasting Menu

Starter Collection

Helvick Cod– Cod & King Crab Brandade, Squash, Maracuja
Atlantic Halibut – Beetroot, Dill , Quail Egg, Gin
Duck Foie Gras – Garden Carrots, Blueberry, Cracker



Masieri, Veneto, Italy 2016

West Cork Scallop

Avruga Caviar, Codium, Black Garlic, Ham



Vóila, Crete, Greece 2016

Irish Beef "McGrath"

Irish Truffle, Onion, Garden Lovage, BBQ Oil



Chinuri, Chardakhi, Georgia 2015

Guinea Fowl

Garden Turnips, Gnocchi, Tarragon Gel, Smoked Jus



Volubilia, Meknes, Morocco, 2013

Dessert Collection

Organic Chocolate 65%– Apricot, Olive Oil, Gold, Sea Salt
Seabuckthorn – Rice, Cream, Meringue
Parfait "Nougatine" – Rhubarb, Popcorn, Caramel



Kracher, Burgunland, Austria 2015

Tasting Menu €95 per person
Complementing Wines €62 per person (5 Glasses)
Complementing Wines with Glass of Champagne €80
The Tasting Menu requires the participation of the entire table