Tarragon

dining by Marvin

Menu 2

Amouse Bouche`

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Starters

Mushroom and truffle croccantoni, Porcini sauce; parmeggiano snow

or

Cold Foie gras pate bonbons, dipped in a chocolate and hazel nut coating, served with a chili apple brioche

or

Rabbit Terijaki Vol au vent, Pea shoots and spicy potato chips

Or

Fresh water trout carpaccio, tabasco caviar, strawberry and white chocolate popsicle, crispy salmon skin

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Main courses

Prime New Zealand Lamb rack, smothered with wholegrain mustard, covered with a pistachio herb crust & baked to your liking.

or

Pan seared Duck breast Royale with pink pepper corn, orange zest & ruby port reduction

or

Black Angus Ribeye, served with a pepper and cognac sauce

or

Fillet of fresh Sea Bass cooked with garlic, herbs, olive oil, black pepper, white wine and lime jus

(All mains are served with sauteed potatoes & pan fried veg)

(Vegetarian options also available)

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Desserts

Choice from our speciality daily menu

€42 per person