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**To begin with**  
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**Forest Mushroom  
Consommé**

Gubbeen Cheese Tortellini  
King Oyster Mushroom  
Truffle Foam  
€ 8

**Marinated Smoked Tofu**

Quinoa, Avocado & Chilli Salad,  
Mango, Peanut Dressing (Vegan)  
€ 13

**Charred Jerusalem  
Artichokes**

Brie Cheese, Honey, Pickled Shallot,  
Artichoke Crisps  
€ 15

**48 hr Pork Belly**

Carrot & Star Anise Puree,  
Smoked Black Pudding, Granny Smith  
Pickled Ginger, Roasting Jus  
€ 16

**Black Foot Chicken Terrine**

Piccaililli, Alsace Bacon, Parmesan  
Toasted Sourdough  
€ 17

**Pan-fried Scallops**

Caramelised Cauliflower & Chestnut  
Puree Parma Ham, Pickled Raisin  
Pear Foam  
€ 19

**Cream of White Onion Soup**

Confit Baby Potato, Chorizo Puree,  
Crispy Spring Onion, Smoked Paprika  
€ 9

**Smoked Seatrout**

Mi-Cuit, Buttermilk, Cucumber  
Dill Ice Cream, Hay Ash  
€ 17

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**Oysters**  
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**½ Dozen Oysters**

Served with  
with Shallot Vinaigrette and fresh  
Lemon  
(GF) € 16

Local Gin & Miso Dressing  
(GF) € 16

PANORAMA  
RESTAURANT  
AT THE  
EUROPE

Supplier of the Month

**Dingle Goats Cheese**

Angela O' Hanlon owns & runs the Production of Dingle Goats Cheese. A luxurious creamy farmhouse soft goats' cheese. It all started in 2014 when we got our first two milking goats Molly & Summer for our wonderful children Maryanne & Joseph who have asthma. We are a family run farm going down the organic route. Our healthy happy herd of mixed breed goats are free to roam and forage the majestic Slieve Mish mountains, happy goats make delicious cheese. A true heavenly taste of the Dingle Peninsula straight from farm to fork. Made from pasteurized goats' milk with no additional additives or preservatives. Suitable for vegetarians

**Chefs Comment**

Because we are dedicated to the best quality, we are very happy to have a good relationship with local suppliers who are delivering fresh and flavourful ingredients of the highest quality with the traceability to know where every product originates from.

Alex Nahke  
Executive Chef

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**Sides**  
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Sautéed Mushrooms  
Baby Spinach  
Mashed Potatoes  
Buttered New Potatoes  
Fine Cut Chips  
Mixed fresh Vegetables  
€ 6

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**From the Sea**  
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**Pan Fried Fillet of Turbot**

Charred Asparagus, Lemon Gnocchi,  
Mussels, Crispy Chicken Skin  
Shellfish Foam  
€ 37

**Red Wine Marinated Halibut**

Brown Shrimp, Ratte Potatoes,  
Citrus infused Sea Vegetables  
Celeriac Puree  
€ 36

**Wild Seabass**

Smoked Potato Puree, Sauteed Spinach,  
Chanterelles  
Black Garlic & Mushroom Tea  
€ 35

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**Butchers Best**  
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**Loin of Local Venison**

Foie Gras Parfait, Cocoa Soil, Sauteed  
Spring Greens, Almond Crumb  
Game Jus  
€ 35

**Roast Saddle of our own  
farmed Lamb**

Braised Lamb Belly, Curd  
Spring pea & Asparagus Fricassee  
Garlic & Lamb Jus  
€ 36

**Duo of Sean Moriarty's  
Irish Angus Beef**

Roast Fillet & 24hr Daube, Beef Dripping  
Potato Roesti, Caramelized Shallot  
Pickled Mustard Seeds, Red wine Jus  
€ 38

All Main courses served  
with Potatoes & Vegetables

☞☞  
**Vegetarian/Vegan**  
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**Caramelized Parsnip Risotto**  
(Vegan)

Smoked Almonds, Truffle, Parsley,  
Parship Crisps  
€ 22

**Dingle Goats Cheese Ravioli**

Textures of Beetroot, Candied Walnuts,  
Crispy Kale, Apple Foam  
€ 23

**Asian Slaw Spring Roll (Vegan)**

"Feta Cheese", Charred Purple  
Sprouting Broccoli, Toasted Hazelnut  
Teriyaki Jus  
€ 22

Vegetarian/Vegan Dish is accompanied by a  
Seasonal Side Salad

Our beef is locally sourced and is of Irish origin.  
We support our local suppliers in compliance with our ECO policy to reduce the impact on our environment  
Should You have any questions regarding the ingredients or preparation of our food, please ask a member of our team.  
Some menu may contain nuts, peanuts, seeds and other allergens/ingredients you may wish to avoid.  
For allergen information, please ask a member of team or scan the QR code.  
All Prices include VAT



Scan For Allergen Information