



## To begin with



Atlantic Crab  
Focaccia | Seaweed | Apple  
Hazelnut  
€ 20

Beetroot  
Dingle Goats Cheese | Pecan  
€ 16

Pan-Seared Scallops  
Potato | Caviar  
Oyster Cracker  
€ 23

Spring Vegetables (vegan)  
Broth | Kale | Macadamia  
€ 15

Corn Fed Chicken Terrine  
Bread Sauce, Baby  
Vegetables  
€ 19

Poultry Liver Parfait  
Rhubarb Chutney  
Duck Fat Brioche  
€ 20

Duck Tortellini  
Red Pepper Chutney | Leeks  
Peppercorn Jus  
€ 20

Halibut  
Asparagus Textures  
Serrano Ham  
€ 19  
Carrot, Apricot & Coconut  
Soup  
Carrot Terrine €10 (Vegan)

Beef Consommé  
Vegetables | Short rib  
€ 10



## Oysters



1/2 Dozen Cromane Oysters  
Shallot Vinaigrette | Lemon  
€ 21

Chorizo | Herb Oil  
€ 22



# PANORAMA

RESTAURANT  
AT THE  
EUROPE

### Supplier of the Month

#### Velvet Cloud

Velvet Cloud is a small specialist sheep dairy business in County Mayo just outside of the town Claremorris. Founded by Aishling and Michael Flanagan, Velvet Cloud was established a little over seven years ago. Aishling is a native of Dublin, whereas Michael was raised on a sheep and dairy farm in the West of Ireland. After a decade of working and living in Italy and France, both of them made the decision to return to the farm where Michaels was raised in order to improve the quality of life for Michael's family. They then began to look into the possibility of dairy products made from sheep's milk. Sheep's milk and grass-fed yoghurt were the company's first ventures, and since then they have expanded into farmhouse cheese made with cow's milk and most recently sheep's milk.

#### Chefs Comment

We are dedicated to having the best quality of ingredients for our menus and having a strong relationship with our local suppliers help us to accomplish this. Our suppliers deliver fresh and flavourful ingredients to the hotel daily, of high quality and with traceability which allow us to identify where each product originates from.

Alex Nahke  
Executive Chef



## Sides



Sautéed Mushrooms  
Baby Spinach  
Mashed Potatoes  
Buttered New Potatoes  
Fine Cut Chips  
Greens with Olive Oil  
€ 6



## Fish



Turbot  
Crispy Oyster | Asparagus  
Pernod Velouté  
€ 39

John Dory  
Smoked Potato Mousseline  
Mussels & Clams | Lobster Aioli  
€ 38

Wild Seabass  
Gambas & Brown Shrimp |  
Fennel | Lemongrass  
€ 35



## Butchers Best



Pork  
Belly | Smoked Black Pudding  
Apple | Jus  
€ 36

Rack of Lamb  
Braised Shoulder | Broad  
Beans | Baby Turnip | Jus  
€ 39

Fillet & Shortrib of Sean  
Moriarty's Irish Angus Beef  
Red Onion | Beetroot  
€ 40

All Main Courses are served with Potatoes  
and Vegetables



## Vegetarian/Vegan



Tart Tatin of Red Onion  
Rocket Pesto | Pinenuts |  
Vegan Feta  
€ 24

Risotto  
Mushroom | Black Truffle  
€ 24

Sweet Potato  
Harissa | Houmous | Chickpea  
| Avocado | Vegan Yoghurt  
€ 22

Vegetarian/Vegan Dish is accompanied by a  
Seasonal Side Salad

Our beef is locally sourced and is of Irish origin. We support local suppliers in compliance with our ECO policy to reduce the impact on the environment. Should you suffer from any food allergies please notify a member of our team. Menu items may contain nuts, peanuts, seeds, and other allergens ingredients you may wish to avoid. If you have any questions, please ask a member of staff, or scan our QR Code for the full list of ingredients. All Prices include VAT.



Scan For Allergen Information