

  
**To begin with**  


**Atlantic Lobster  
 Consommé**  
 Crabmeat & Lobster Aioli  
 Cinnamon & Lemon Grass Foam  
 € 7

**Braised Celeriac**  
 Truffle Vinaigrette,  
 pickled Parsley & Homemade  
 Mustard (Vegan)  
 € 12

**Poached Atlantic Seatrout**  
 Dill Mayonnaise, Pickled Kohlrabi  
 Crispy Buttermilk, Horseradish & Salmon  
 Caviar  
 € 14

**Roast Wood Pigeon**  
 Pickled Pears  
 Fermented Blueberries  
 Thyme Oats and Game Jus  
 € 15

**Duo of local Lamb**  
 Grilled Fillet & Glazed Belly,  
 Pea Purée and Red Pepper Sauce  
 € 14

**Pan Fried Atlantic  
 Scallops**  
 Cauliflower, pickled Raisins, Caper  
 Pancetta and Summer Truffle  
 € 16

**Butternut Squash Soup**  
 Goat Cheese Cannelloni  
 Pumpkin Tuille  
 € 8

  
**Oysters**  


**½ Dozen Cromane  
 Oysters**  
 Served with

with Shallot Vinaigrette  
 and fresh Lemon  
 (GF) €16

miso & local Gin emulsion  
 Samphire  
 (GF) €16

**Panorama  
 Restaurant  
 The Europe  
 Hotel & Resort**

*Menu*

Supplier of the Month

**Spillanes Seafood**

Started in 1973 by Michael and  
 Finola Spillane, the business  
 continues under the  
 management of their son  
 Paudie.

Spillane Seafoods supplies a  
 variety of fresh and smoked fish  
 to the hotel.

Generations of experience,  
 expertise commitment to  
 quality goes into every piece of  
 salmon that Spillane Seafoods  
 cures and smokes.

It is all natural and preservative  
 free.

Chefs Comment

Because we are dedicated  
 to the Best Quality,  
 we are very happy to have  
 a Good Relationship  
 with local Suppliers like  
 Spillanes Seafood,  
 who are delivering fresh and  
 flavourful Irish caught Seafood  
 of the highest Quality  
 with the Traceability to know  
 where every Product originates  
 from

Alex Nahke  
 Executive Chef

  
**Sides**



Sautéed Mushrooms  
 Baby Spinach  
 Mashed Potatoes  
 Buttered New Potatoes  
 Fine Cut Chips  
 Mixed fresh Vegetables  
 € 5

  
**From the Sea**  


**Roast Fillet of Cod**  
 Black Olive Purée, Lardo,  
 Tomato Tapenade,  
 Courgette with Prawn Mousse  
 Shellfish Cream  
 € 32

**Grilled Atlantic Turbot**  
 Summer Girolles, Lemon Gnocchi  
 Mussels, crispy Chicken Skin  
 Asparagus, Peas, Mushroom Velouté  
 € 34

**Grilled Organic Salmon**  
 Open Squid Ink Ravioli with  
 Shellfish in a Lemon Cream Broth  
 Crispy Oyster and Salmon Roe  
 € 33

  
**Butchers Best**



**Roast Loin of Irish Venison**  
 Beetroot, Juniper Cream  
 Spiced Venison Boudin,  
 Blackberries and Game Jus  
 € 35

**Local Pork Three Ways**  
 Pan-fried Pork Chop, Smoked Ham Hock,  
 Black Pudding Bon Bon  
 Braised Savoy Cabbage, Maharees Carrot  
 € 32

**Charred Fillet of Sean  
 Moriarty's Irish Angus Beef**  
 Celeriac Puree, Pommes Anna,  
 Ox Cheek Croquette  
 Autumn Root Vegetable Jus  
 € 38

All Main courses served  
 with Potatoes & Vegetables

  
**Vegetarian/Vegan**



**Smoked Baby Potato (Vegan)**  
 Broccoli Purée, Charred Broccoli,  
 Vegan Feta Cheese,  
 Tomato and Hazelnut,  
 € 21

**Mixed Mushroom &  
 Spinach Pithivier**  
 Roast Vine Tomatoes & Onion Jus  
 € 21

**Thai Style Risotto (Vegan)**  
 Red Curry, Glazed Baby Vegetables  
 Sweet Potato Crisp and Chilli Salt  
 € 20  
 Vegetarian/Vegan Dish is accompanied  
 by a Seasonal Side Salad