



## Aston Martin 007 Experience

**Champagne on Arrival**

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**THE LIVING DAYLIGHTS**

Chef's breads with lemon cream and Irish butter

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**FOR YOUR EYES ONLY**

Chef's Amuse

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**THE WORLD IS NOT ENOUGH - Venison Carpaccio**

truffle emulsion, parmesan espuma, yuzu, celeriac

or

**DIAMONDS ARE FOREVER - Scallops,**

black pudding from Galicia, truffle, pancetta

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**FROM RUSSIA WITH LOVE - Vodka Cured Salmon**

mosaic, caviar, blini, smoked at your table with Vodka Martini's - shaken not stirred.

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**YOU ONLY LIVE TWICE - Beef Wellington**

truffled duxelle, foie gras, charred asparagus, potato cake, caramelised onion puree

or

**NEVER SAY NEVER AGAIN - Half a Lobster**

thermidor glaze, sapphire, charred scallions, black garlic emulsion

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**GOLDFINGER**

Chocolate millionaire's marquise, gold leaf, white chocolate roche and dry ice

or

**MOONRAKER**

Creamy French Brie and Danish Blue Cheese

Membrillo, pear, saffron chutney. Chef's oat Parmesan biscuits

**PLEASE ASK OUR TEAM ABOUT OUR WINE PAIRINGS**

**AT 35,45 and 65€ PER PERSON**

**ALSO OUR PRE-DINNER AND AFTER DINNER COCKTAILS**

**PESCATARIAN, VEGETARIAN AND VEGAN OPTIONS AVAILABLE**



Be JAMES BOND for the night at



**GERANIUM**

CHEF STEVEN SAUNDERS

