

HSIXTY6
MODERN HAUTE CUISINE

Tasting menu

CAULIFLOWER VELOUTE

soft cheese royal & croutons

WAGYU BEEF CARPACCIO

tomatoes, aged balsamic vinegar, parmigiano reggiano & mustard leaves

LOCAL SALTED COD BITES

sous chef gary's signature umami sauce, micro greens & coriander

HOMEMADE CHICKEN TORTELLONI

guanciale, mushrooms & pecorino stagionato

PAN FRIED SEA BASS

capsicum, samphire, calamari & potatoes, persilade

SOUS VIDE LOCAL PORK BELLY

chorizo, spinach, barley, garlic, pork skin & mashed potatoes

WHITE CHOCOLATE NEW YORK CHEESECAKE

textures of raspberries

€80/PP

Menu must be ordered by a minimum
of 2 guests.

with wine pairing

4 wines €25

6 wines €35

Coravin's Premium Wine Selection €40 (4 wines)

Should you be intolerant to any drink/food substances or suffer from specific allergens,
please inform your host upon placing an order.