



To begin with



- Pan-Seared Scallops
Leek and Watercress
Lemon Thyme Beurre Blanc
€ 23
- Crabmeat Salad
Coconut | Wasabi aioli | Sourdough
€ 23
- Monkfish
Bacon Cream | Sweet Potato
€ 20
- Marbled Foie Gras
Pear Chutney | Hazelnut | Brioche
€ 23
- Ox Tail & Guinness Pie
Scallion | Gravy | Horseradish
€ 20
- Dingle Goats Cheese
Squash | Passion Fruit | Pistacchio
€ 19
- Root Vegetable Melody
Roast Pepper & Turnip Tapenade
Peanut Cracker
€ 19
- Carrot Textures
Citrus Sauce | Smoked Tofu
Cashew Nut Hummus
€ 17
- Smoked Chicken Consommé
Crispy Wonton
€ 11
- Onion Soup
Silverskin Onions | Puff Pastry Net
€ 11



Oysters



- ½ Dozen
Cromane Oysters
Shallot Vinaigrette | Lemon
€ 21
- Rockefeller Oysters
Spinach | Sea Salted Butter
Breadcrumbs
€ 23



PANORAMA
 RESTAURANT
 AT THE
 EUROPE

Supplier of the Month
Dingle Goats Cheese

Angela O'Hanlon owns and 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 and Summer, for our wonderful children, Maryanne and Joseph, who have asthma. We are a family-run farm following an organic approach. 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

Our commitment to the highest quality means we are proud to work closely with local suppliers who deliver fresh, flavorful puddings of exceptional quality, with full traceability so we know exactly where every product comes from.

Alex Nahke
 Executive Chef



Sides



- Buttered New Potatoes
Fine Home Cut Chips
Colcannon Mashed Potatoes
Seasonal Greens
with Almond Butter
Roasted Root Vegetables
Sautéed Mixed Mushrooms
Baby Spinach
€ 8



Fish



- Wild Seabass
Artichokes | Smoked Gubbeen & Chicory | Bonito | Parsley Sauce
€ 40
- Roasted Cod
Shellfish Croquette | Turnip | Green Kale | Timur Pepper Sauce
€ 39
- Black Sole "Meunière"
Cauliflower Variation | Lemon Beurre Blanc
€ 41



Butchers Best

- Fillet of Sean Moriarty's
Irish Angus Beef
Pulled Feather Blade | Celeriac Bone Marrow Jus
€ 45
 - Andarl Farm Pork Fillet
Crispy Belly and Black Pudding
Parsnip | Pomegranate
Rosemary Gravy
€ 38
 - Thornhill Duck Breast
Confit Leg and Orange Tartlet
Baby Carrots | Salsify
Citrus Gastric Sauce
€ 43
- All Main Courses are served with Potatoes



Vegetarian/Vegan

- Kerry Blue & Walnut Ravioli
Fennel | Caramelized Pear
Sage Sauce
€ 24
 - Beetroot Tart Tatin
Macadamia Nuts
Beetroot and Balsamic Coulis
€ 24
 - Spelt Risotto
Mixed Mushrooms
Pan Fried King Oyster | Nut Tuille
€ 24
- Vegetarian/Vegan Dish is accompanied by a Seasonal Side Salad

Our beef is locally sourced and is of Irish origin.
 We proudly support our local suppliers and follow our hotel's ECO policy to minimize environmental impact.
 If you have any questions about the ingredients or preparation of our dishes, please ask a member of our team.
 Please note that menu items may contain nuts, peanuts, seeds, or other allergens you may wish to avoid.
 For full details, ask a team member or scan our QR code for the complete list. All prices include VAT.



Scan For Allergen Information