

FIFTY NINE REPUBLIC

AMUSE

A warm selection of house-made focaccia and marinated olives (v)

STARTER

Crispy prawn tempura tossed in a tangy chili dressing,
served with a petite salad and yuzu mayo
or

Beetroot Carpaccio, thinly sliced beetroot with baby Swiss chard,
local goat cheese, citrus dressing, and toasted hazelnuts (v)

or

Tagliatelle al Ragù, fresh tagliatelle with slow-cooked beef ragù,
aged 24-month Parmigiano Reggiano, and organic basil

MAIN

Chicken Cordon Bleu, chicken breast stuffed with Swiss cheese and Dijon mustard,
served with truffle mashed potatoes
or

Pan-seared seabass with Sicilian caponata and basil beurre blanc
or

Ratatouille, layered organic aubergine, zucchini, and tomatoes,
served with bell pepper sauce and fresh basil (v)

DESSERT

Milk chocolate brownie with salted caramel and vanilla ice cream

€65 per person

