



## To begin with



Beef Carpaccio  
Oyster Beignet  
Crispy Onions & Parsley Puree  
€ 14

Foie Gras Bavaois  
Pine Nuts and Raisins  
Apple & Jasmine Foam  
Beetroot Meringue  
€ 13 (GF)

Warm Asparagus  
Poached Duck Egg,  
Smoked Salmon  
Croque Monsieur  
Asparagus Mayonnaise  
€ 12

Crab and Apple "Ravioli"  
Pickled Vegetables,  
Coriander Yoghurt  
Wasabi Peanuts, Soy Jelly  
€ 14(GF)

Killarney Smoked Salmon  
Red Onion & Caper Dressing  
€ 12(GF)

Deep Sea Prawn Cocktail  
Bloody Mary Dressing  
€ 13(GF)

Variation of Melon  
Parma, Feta and Praline  
€ 12

Summer Vegetables Salad  
Smoked Goatscheese,  
Glazed Figs,

Chilled Almond Gazpacho  
€ 11(V)

White onion & Thyme Soup  
Smoked Gubeen & Connemara Ham  
Crouton  
€ 5

Classic Beef Consommé  
With Savoury Pancake Julienne  
€ 5



## Oysters



Classic ½ Dozen Oysters  
with Shallot Vinaigrette  
and fresh Lemon  
(GF) €13

# Panorama Restaurant

## The Europe Hotel & Resort

### Summer Menu

#### New Restaurant Chef Simon Regan

We are very pleased to announce the appointment of Simon Regan as Restaurant Chef for the Panorama Restaurant at The Europe Hotel & Resort. Simon has a wealth of experience in some of Ireland's leading Hotels and Restaurants. He brings with him a passion for food Sourcing only the best quality local ingredients.

#### In Simon's own words,

*"We as a kitchen team pride ourselves on sourcing as much of our produce from local growers and farmers as possible.*

*Today, when we have an almost unlimited range of ingredients at our disposal and are open to so many culinary influences, it is essential that we as a kitchen team work with a real sense of balance and respect for cultural traditions, whilst at the same time using an open and imaginative frame of mind.*

*I believe it is essential to stay true to classic recipes and techniques as these can then be used as a platform for modern cuisine.*

*We try to make perfect, if there is such a thing and my philosophy is very simple, each day we strive to do better.*

*I believe a great dining experience is finding a perfect balance of excitement, refinement, professionalism and warmth.*

*My hope is that your experience with us will live up to this"*

#### Simon Regan Restaurant Chef

Sautéed Mushrooms  
Baby Spinach  
Mashed Potatoes  
Buttered New Potatoes  
Fine Cut Chips  
Mixed Garden fresh Vegetables  
€ 4



## From the Sea



Roast Fillet of Cod  
Cod Brandade,  
Chorizo and Olive Salsa,  
Avocado Puree  
€ 29 (GF)

Panfried Atlantic Scallops  
Pea Puree, Kataifi Pastry Prawns  
and Lobster Bisque  
€ 33

Turbot Fillet  
Herb Gnocchi, Girolle Mushrooms,  
Foie Gras Butter and Red Wine  
Syrup  
€34

Whole Dover Sole  
buttered Baby Potatoes  
& Garden fresh Salad  
Filletted at your Table € 34



## Butchers Best



Supreme Cornfed Chicken  
Turnip Puree & Pearl Barley  
€ 28

Duo of Irish Beef  
Grilled Medallion and Braised  
Daube of Beef with Celeriac Gratin  
& Oyster Mushrooms  
€ 32 (GF)

Stuffed Saddle of Rabbit  
Carrots, Pancetta & Baby Gem,  
Whole Grain Mustard Sauce  
€ 29 (GF)

Tasting Platter of Pork  
Roast Fillet, Braised Shoulder and  
Crispy Terrine  
Creamed Cabbage & Apple Gel  
€ 30

Classic Chateaubriand serves two  
Served with a Selection of Fresh  
Vegetables and Potatoes  
Sc. Béarnaise & Peppercorn Sauce  
€ 38 per Person  
**(Please allow 30 min cooking time)**

All Main courses served with  
crispy roast Potatoes & Sautéed Greens

Strudel of Filo Pastry &  
Mediterranean Vegetables  
With a Chillli Tomato Foam  
€ 18 (Vegan friendly)

Classic Risotto  
With Walnuts, Celery & Fennel and  
Taleggio Cheese  
€ 18

Vegetarian Dishes are accompanied by  
tossed Salad in Hazelnut Dressing

Our Beef is Locally Sourced and from Irish Origin

We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment

Should You have any Questions regarding the content or preparation of any of our food please ask one of our team

V=Vegetarian, GF=Glutenfree, N= contains Nuts

All Prices are inclusive of VAT and Service Charge