

degustation

DEGUSTATION

DINNER

Bread

(served with butter & our charcuterie)

Canape

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kafir lime

Cod | Beurre blanc with yuzu kosho
Garum emulsion | Herbal cream
Caviar

or

Lobster | Scallops | Zucchini
Lobster bouillon | Lobster roll
Jalapeno

(Extra charge 60€)

Chicken | Parsnip | Caramelized onion
Jus sage | Ravioli | Chicken confit
Wild mushrooms | Porcini sauce

or

Wagyu striploin | Potato cream
Comte cheese | Parsley | Veal cheek
Thyme sabayon (Extra charge 70€)

Pre dessert

Dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Mignardises

Menu Degustation: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 120€ per person
Non-Alcoholic Pairing: 95€ per person



a la carte dinner

Please choose
One Starter
One Main Course |Fish or Meat|
One Dessert option

162€ per person



STARTERS

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Amberjack sashimi | Green apple & fennel dressing | Horseradish | Jalapeno granite

Beef tartare | Tonnata espuma | Garum | Cornichon sorbet | Potato pancakes

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kaffir lime

Scallops | Vadouvan cream | Carrot puree | Miso | Peas | Salicornia

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

Ravioli | Artichoke | Kariki cheese | Mushroom ragout

Hazelnut sabayon | Mushroom consome



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
162€ per person*



MAIN COURSES

| FISH |

Lobster | Scallops | Zucchini | Lobster Bouillon | Lobster roll

Dover sole | Smoked eel | Green herbs sauce | Leek compote
Anchovies | Parmesan | Mussels

Turbot | Celeriac puree | Bouillabaisse | Zucchini flower

Cod | Beurre blanc with yuzu kosho | Garum emulsion
Herbal cream | Caviar



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
162€ per person*



MAIN COURSES

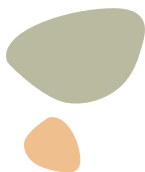
|MEAT|

Chicken | Parsnip | Caramelized onion | Jus sage | Ravioli
Chicken confit | Wild mushrooms | Porcini sauce

Lamb shoulder & fillet | Eggplant | Harissa | Kefir
Tomato confit | Lamb sausage

Wagyu striploin | Potato cream | Comte cheese | Parsley
Veal cheek | Thyme sabayon

Short rib | Sunchoke puree | Beurre noisette
Cantonese sauce | Tapioca



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
162€ per person*



DESSERTS

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Riz au lait | Apricot Compote | Cinnamon siphon

Almond tuille | Almond sorbet

Chocolate cremeux | Cacao biscuit | Coffee | Caramelized pecan

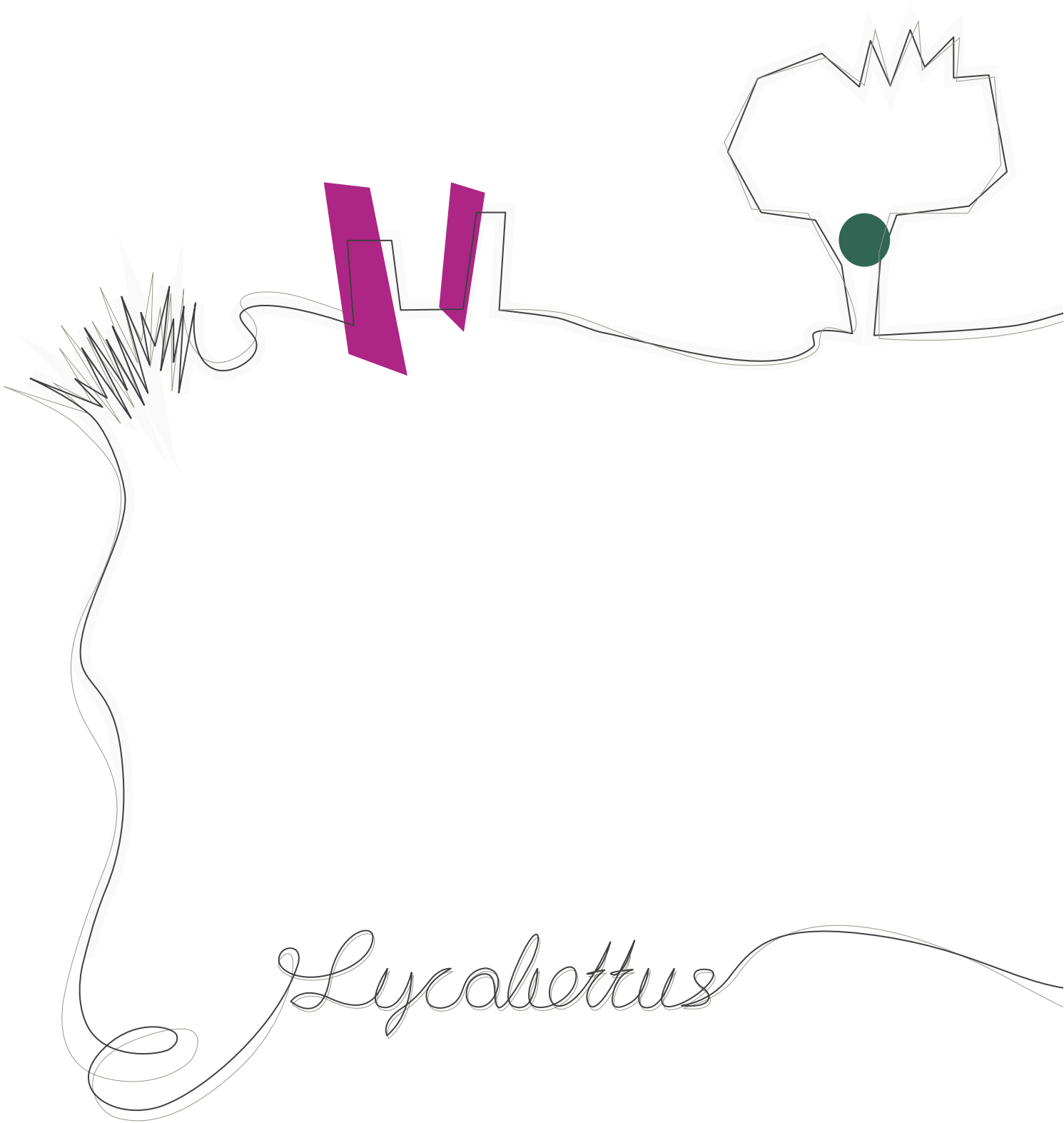
Salted caramel ice cream

Strawberry | Lemongrass patisserie | Raspberry

Meringue | Cheese sorbet



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
162€ per person*





Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).
Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).
Please inform our staff of any allergies or dietary restrictions.
Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.