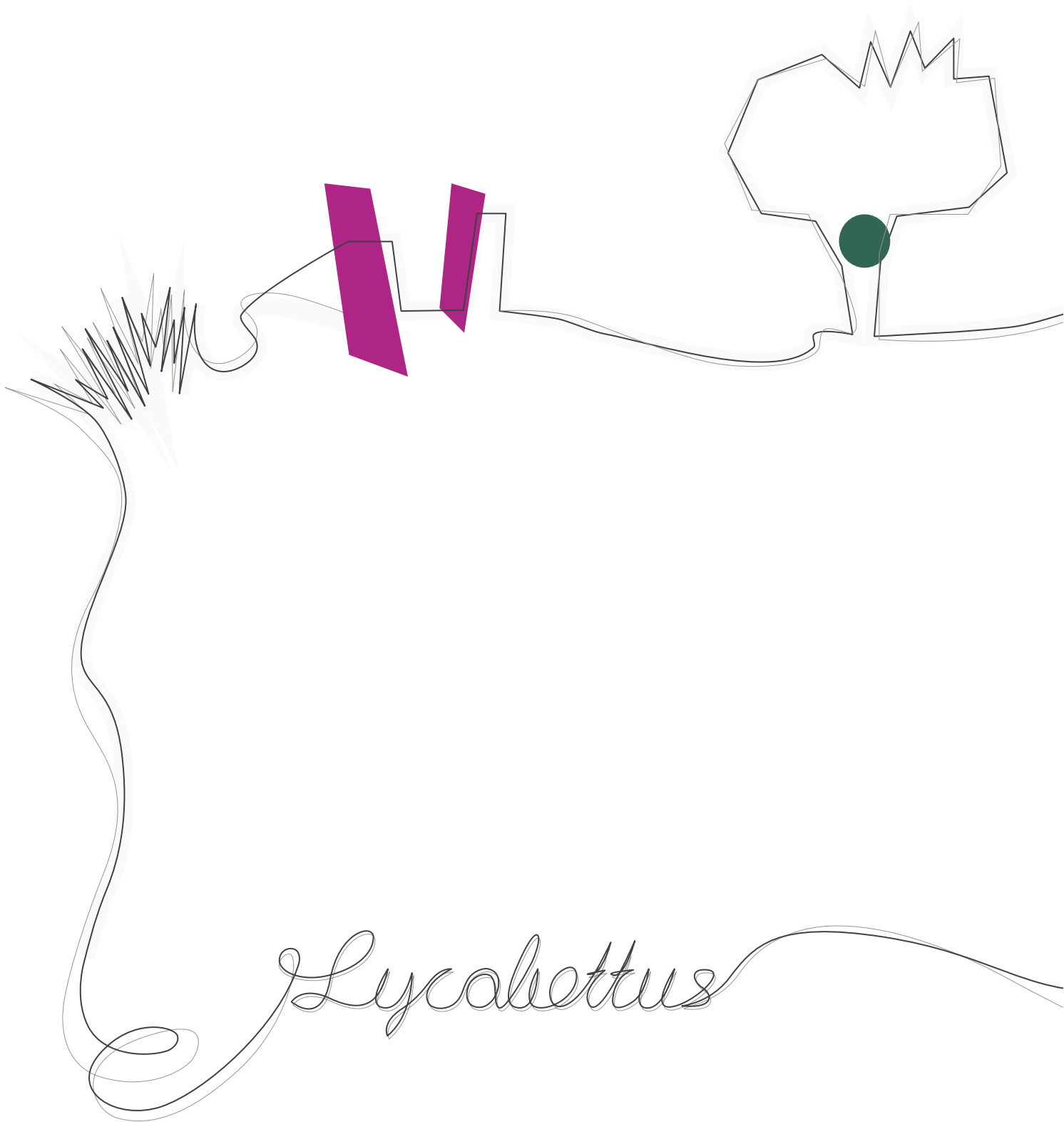




DEGUSTATION

DINNER

Bread

(Served with butter & our selection of condiments)

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

Cod

Beurre blanc with yuzu kosho | Garum emulsion | Herbal cream | Fish roe

or

Lobster *(Extra charge 60€)*

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce

Bomba rice Sobrassada | Saffron sabayon

Chicken breast

Topinambur | Morel | Pickled shallots | Jus | Truffle | Chicken royale | Porcini glaze | Hazelnut

or

Wagyu striploin *(Extra charge 70€)*

Baba ganoush | Smoked miso | Beef jus | Wagyu beef tartare

Potato rosti | Caviar

Pre-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 soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Amberjack tartare

Amberjack tartare | Blood orange espuma | Horseradish bavarois | Elderflower & jalapeno bouillon

Foie gras royale

White peach gel | Smoked eel | White peach sorbet

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Caviar | Shellfish sabayon

Scallops

Vadouvan velouté | Carrot purée | Peas | Salicornia

Langoustine

Ramson emulsion | Lemon | Caviar | Sabayon | Americaine sauce | Pani puri

Sweet corn chawanmushi

Grilled corn | Truffle | Chive emulsion | Wagyu ham | Chicken wing | Chicken mousseline

Koshihikari rice | Black garlic



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



MAIN COURSES

|FISH|

Lobster *(extra charge 78€)*

Carrot purée with Bergamot | Lemon purée | Lobster butter sauce

Bomba rice | Sobrassada | Saffron sabayon

Seabass

Zucchini puree | Bouillabaisse | Lardo di Colonata | Crouton

Shrimp mousseline

Dover Sole

Dover sole | Dashi | Mussels | Lovage | Brandade

Cod

Beurre blanc with yuzu kosho | Garum emulsion

Herbal cream | Fish roe



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



MAIN COURSES

|MEAT|

Chicken breast

Topinambur | Morel | Pickled shallots | Jus | Truffle | Chicken royale

Porcini glaze | Hazelnut

Milk Fed Lamb shoulder

Harissa glaze | Peas and Girolles ragout | Peas purée | Lamb jus

Lamb sweetbreads | Salsa verde | Black garlic

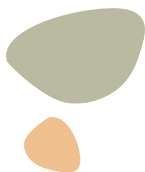
Wagyu striploin *(extra charge 87€)*

Baba ganoush | Smoked miso | Beef jus | Wagyu beef tartare

Potato rosti | Caviar

Iberico Pork

Presa iberico | Shio Koji | Celeriac | Green apple condiment | Pork jus



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



DESSERTS

Millefeuille

Vanilla | Caramel | Glazed apple

Crème brûlée vanilla

Chocolate | Tonka ice cream

Vacherin

Coffee | Thyme | Lemon | Walnut nougatine | Hazelnut

Chocolate Souffle

Honey parfait | Curry caramel | Cacao tuille

Pineapple

Citrus cream | Pineapple confit | Coconut | Spices



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.