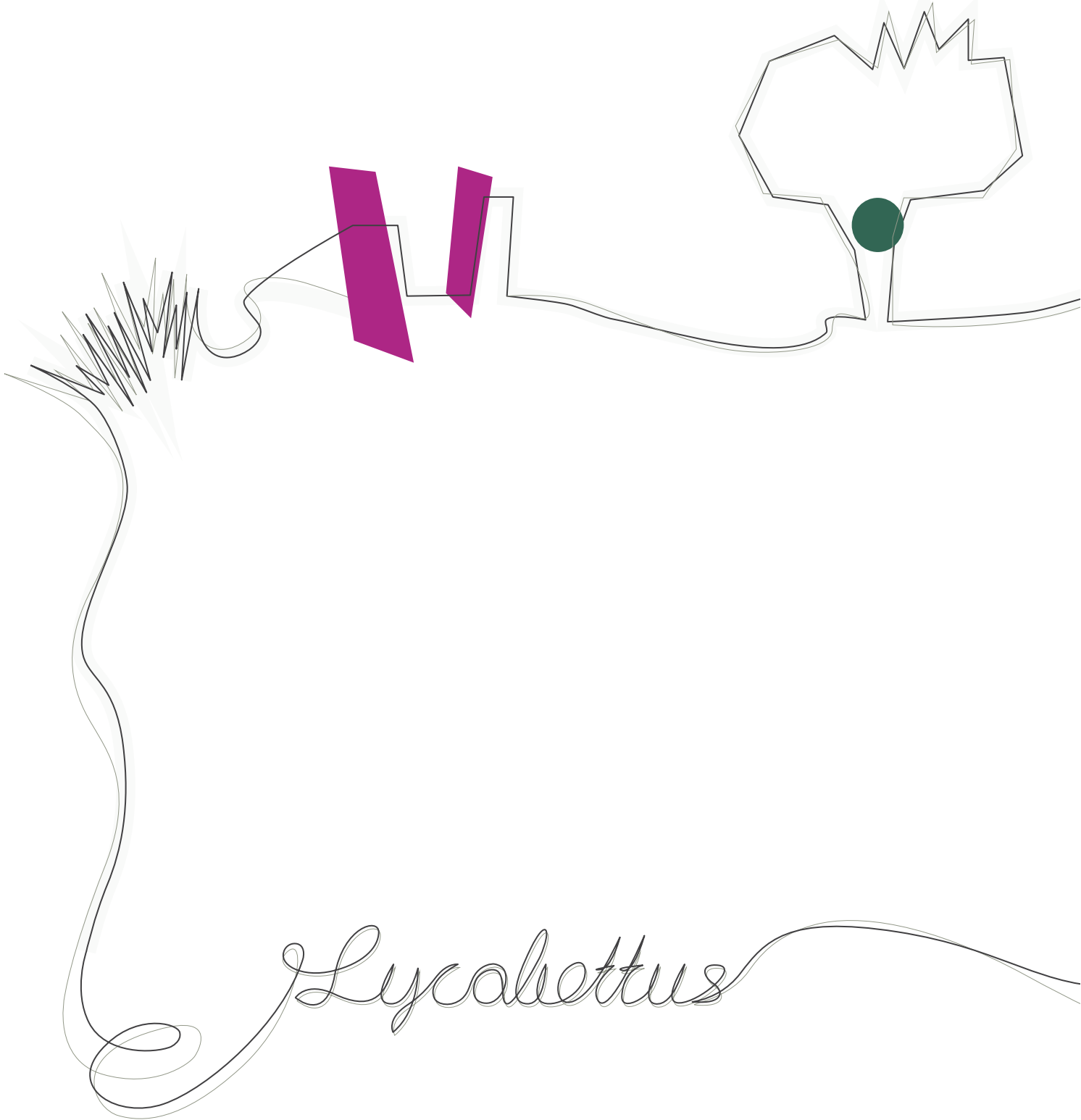




gluten free

degustation

GLUTEN-FREE DEGUSTATION

Gluten free bread

(Served with butter & our selection of condiments)

Canape

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 puree with Bergamot | Lemon puree | 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

gluten free

a la carte

Please choose

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

162€ per person

GLUTEN-FREE MENU

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

Squid

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

Foie gras royale

White peach gel | Smoked eel | White peach sorbet

Scallops

Vadouvan velouté | Carrot puree | Peas | Salicorn

Sweet corn chawanmushi

Grilled corn | Truffle | Chive emulsion | Wagyu ham | Chicken wing
Chicken mousseline | Koshihikari rice | Black garlic

MAIN COURSES

Cod

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

Lobster (*extra charge: 78€*)

Carrot puree with Bergamot | Lemon puree | Lobster butter sauce | Bomba rice | Sobrassada | Saffron sabayon

Seabass

Zucchini puree | Bouillabaisse | Lardo di Colonata | Shrimp mousseline

Dover Sole

Dover sole | Dashi | Mussels | Lovage | Brandade

Chicken breast

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

Milk Fed Lamb shoulder

Harissa glaze | Peas and Girolles ragout | Peas puree | 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 | Nori

Iberico Pork

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

DESSERTS

Vacherin

Coffee | Thyme | Lemon | Walnut nougatine | Hazelnut

Crème brûlée vanilla

Chocolate | Tonka ice cream

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.