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degustation

“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 δεν λάβει το νομικό παραστατικό στοιχείο (απόδειξη-τιμολογίο)”

# DEGUSTATION DINNER

Bread & Butter

Canape

Sunchoke Foam | Hazelnut Ice cream | Truffle

Carrot Soup | Pickled Carrot | Orange | Ginger | Tuille

Seabass Tartare | Green Apple & Fennel Dressing | Avruga

Cod | Beurre Blanc With Garum  
Yuzu Kosho | Herbal Cream  
Pickled Onion

or

Lobster | Scallops | Zucchini  
Lobster Bouillon  
*(Extra charge 55€)*

Chicken | Parsnip Puree  
Jus Sage | Ravioli | Wild Mushrooms

or

Wagyu Striploin | Celeriac  
Pomme Souffle | Black Truffle  
Japanese Beef Sauce  
*(Extra charge 65€)*

Pre Dessert

Strawberry with lemongrass | Coconut & Mascarpone sorbet

Mignardise

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*Menu Degustation: 175€ per person*  
*Wine Pairing: 138€ per person*  
*Premium Wine Pairing: 240€ per person*  
*Cocktail Pairing: 114€ per person*  
*Non-Alcoholic Pairing: 72€ per person*

# DESSERTS

Strawberry

Strawberry with lemongrass, coconut, almond tart & mascarpone sorbet

26€

Vanilla

Vanilla parfait with hazelnut & caramel

27€

Chocolate

Chocolate & grue de cacao, semi confit lemon sorbet & thyme

25€

Cake for two

Greek pistachio with fresh red fruit, almond cocktail & ice cream

38€





# MEAT

Chicken | Parsnip Puree | Jus Sage

Ravioli | Wild Mushrooms

64€

Lamb | Peas | Lamb Croquette | Dukah Spices | Jus

68€

Wagyu Striploin | Celeriac | Pomme Souffle

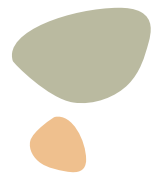
Black Truffle | Japanese Beef Sauce

158€

Beef Sweetbread | Sunchoke | Chanterelles

Green Asparagus | Lemon | Jus

68€



*a la carte dinner*



## STARTERS

Carrot Soup | Pickled Carrot | Orange | Ginger | Tuille

40€

Sunchoke Foam | Shrimp Tartare | Nduja | Smoked Trout Eggs | Lemon

58€

Peas | Miso Sauce | Caviar | Nasturtium | Almond

46€

Scallops | Carrot Emulsion | Vadouvan | Green Asparagus  
Herbs | Lemongrass Foam

49€

Seabass Tartare | Green Apple & Fennel Dressing | Avruga

54€

Amberjack Sashimi | Granite with Cucumber & Shiso | Cucumber  
Broth | Jalapeno | Yuzu

44€

Beef Tartare | Tonnata Sauce | Garum Emulsion  
Cornichon sorbet | Puff Pastry

54€



## FISH

Lobster | Scallops | Zucchini | Lobster Bouillon

108€

Sea Urchin | Fregola | Katsuobushi | Sea Urchin Foam | Lemon Confit

64€

Dover Sole | Kolhrabi Terrine | Pear Gel | Avruga | Champagne Sauce

66€

Cod | Beurre Blanc with Garum | Yuzu Kosho  
Herbal Cream | Pickled Onions

62€

