

degustation

DEGUSTATION

DINNER

Bread & Butter

Canape

Potato ice cream | Truffle | Mushroom

Verde soup | Coriander | Chili pepper | Ricotta ice cream | Tuille

Crab in 2 ways

Cold: Shiro dashi – green apple espuma | Black lime powder

Hot: Caviar | Crab sabayon | Lime

Seabass | Carrot emulsion

Green peas | Herbs

Scorpion fish foam

or

Lobster | Green asparagus

Ginger | Scallops

Lobster bouillon | Chives

(Extra charge 45€)

Chicken | Parsnip

Chanterelle | Hazelnut praline sauce

Chicken jus

or

Wagyu striploin

Pomme Souffle Potato

Tosazu sauce

(Extra charge 55€)

Pre dessert

Mille-feuille | Vanilla | Caramel

Mignardise

Menu Degustation: 159€ per person

Wine Pairing: 115€ per person

Premium Wine Pairing: 200€ per person

Cocktail Pairing: 95€ per person

Non-Alcoholic Pairing: 60€ per person



a la carte dinner



STARTERS

Verde soup | Zucchini | Avocado | Coriander | Ricotta ice cream | Tuille
33€

Crab in 2 ways
Cold: Shiro dashi – green apple espuma | Black lime powder
Hot: Caviar | Crab sabayon | Lime
63€

Beef tartare | Mushrooms | Parmesan ice cream | Black truffle
45€

Carabineros shrimp | Milk bread | Coriander | Shrimp bouillon | Sorrel
48€

Turbot tartare | Watermelon radish | Blood orange | Avruga caviar
48€

Comte cheese mouse | Black truffle | Brioche feuilleté | Mushroom tea
38€

Red mullet | Pine cone | Garlic | Peas | Mint | Wine sauce
41€

Mackerel | Marinaded beetroot | Horseradish | Coriander
37€





FISH

Lobster | Green asparagus | Ginger
Scallops | Chives | Lobster bouillon

90€

Sea urchin | Pasta Fresca | Sea urchin foam with kimchi
Lemon confit

53€

Dover sole | Vegetable milfeulle
Sake | Whey sauce | Yellow & green zucchini

55€

Seabass | Carrot emulsion | Green peas
Herbs | Scorpion fish foam

52€





MEAT

Chicken | Parsnip | Chanterelle |
Hazelnut praline sauce | Chicken jus

53€

Lamb | Eggplant | Cous-cous
Dukah spices | Parmesan

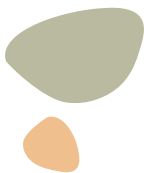
57€

Rib eye | Carrot | Bone marrow tart
Beef sauce | Jalapenos

59€

Wagyu striploin | Pomme Souffle Potato | Truffle
Tosazu sauce

132€





DESSERTS

Vacherin with exotic fruits | Coconut marigugue
Lime-vanilla sorbet & lemongrass

22€

Pistachio cake with fresh red fruits & Ice cream
(for two persons)

41€

Chestnut | Pear | Casis / Walnut ice cream

24€

Chocolate | Cardamom | Tonga | Hazelnut | Mousse Milk

23€



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“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 νομιμο παραστατικό στοιχείο (απόδειξη-τιμολογιο)”