

degustation

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

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



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€

Grouper | Artichoke | Carrot | Champagne sauce

66€

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

62€





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€





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€



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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)”