

degustation

DEGUSTATION

DINNER

Bread & Butter

Canape

Sunchoke Foam | Hazelnut Ice cream | Truffle

Almond cold soup | Raisins | Tuille | Grape sorbet

Red shrimp 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

Baba with exotic fruits & passion fruit cream

Mignardise

Menu Degustation: 185€ 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

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

145€ per person



STARTERS

Almond cold soup | Raisins | Tuille | Grape sorbet

Squid | Pancetta affumicata sauce | Black garlic | Truffle | Kaffir lime

Peas | Miso Sauce | Caviar | Nasturtium | Almond

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

Red shrimp tartare | Green Apple & Fennel Dressing | Avruga

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

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



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
145€ per person*



MAIN COURSES

| FISH |

Lobster | Scallops | Zucchini | Lobster Bouillon
extra charge: 75€

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

Grouper | Artichoke | Carrot | Champagne sauce

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



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
145€ per person*



MAIN COURSES

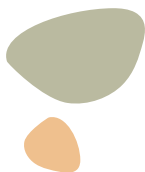
|MEAT|

Chicken | Parsnip Puree | Jus Sage
Ravioli | Wild Mushrooms

Lamb | Peas | Lamb Croquette | Dukah Spices | Jus

Wagyu Striploin | Celeriac | Pomme Souffle
Black Truffle | Japanese Beef Sauce
extra charge: 85€

Beef Sweetbread | Sunchoke | Chanterelles
Green Asparagus | Lemon | Jus



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
145€ per person*



DESSERTS

Baba

Baba with exotic fruits & passion fruit cream

Vacherin

Vacherin with sorbet almond | Mango | Banana | Pineapple confit

Chocolate

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

Fig

Fig tart with yogurt, fresh & cooked figs

Coffee parfait

Coffee parfait with hazelnuts, caramel & chocolate sauce



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145€ per person*

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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 νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)"