

*degustation*

# DEGUSTATION

DINNER

Bread & Butter

Canape

Sunchoke Foam | Hazelnut Ice cream | Truffle

Almond cold soup | Raisins | Tuille | Grape sorbet

Red shrimp | 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

Poached peaches with verbena | Moscato & almond

Mignardise

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*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***

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**130€ per person**



# STARTERS

Carrot Soup | Pickled Carrot | Orange | Ginger | Tuille

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

Peas | Miso Sauce | Caviar | Nasturtium | Almond

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

Seabass 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  
130€ 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  
130€ per person*



# MAIN COURSES

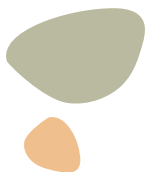
## |MEAT|

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  
130€ per person*



## DESSERTS

### Peach

Poached peaches with verbena | Moschato & almond

### Vacherin

Vacherin with sorbet almond | Mango | Banana

Pineapple confit | Caramel sauce

### Chocolate

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

### Cake for two

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



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130€ 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)"