

degustation

DEGUSTATION

DINNER

Bread

(served with butter & our charcuterie)

Canape

Almond cold soup | Carob crumble | Raisins | Grape sorbet | Tuille

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

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

Cod | Beurre Blanc with yuzu kosho
Garum emulsion | Herbal cream
Caviar

or

Lobster | Scallops | Zucchini
Lobster bouillon | Sundried tomato waffle
Macademia
(Extra charge 60€)

Chicken | Parsnip
Caramelized onion | Jus sage
Ravioli | Chicken confit
Wild mushrooms | Porcini sauce

or

Wagyu striploin | Carrot puree
Beef tosazu | Foie Gras
(Extra charge 70€)

Pre dessert

Lemon cream | Strawberry sorbet | Rhubarb compote

Mignardise

Menu Degustation: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 120€ per person
Non-Alcoholic Pairing: 95€ per person



a la carte dinner

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

162€ per person



STARTERS

Almond cold soup | Carob crumble | Raisins | Grape sorbet | Tuille

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

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Bao bun

Scallops | X.O. Sauce | Peas | Vadouvan

Red shrimp tartare | Green gazpacho | Oyster emulsion | Kohlrabi | Caviar

Mushroom parfait | Mushroom ragout | Gorgonzola cream | Hazelnut

Mackerel | Buttermilk sauce | Dill | Cucumber | Jalapeno granite

Beef tartare | Tonnata espuma | Garum | Cornichon sorbet | Pastry puff



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162€ per person*



MAIN COURSES

| FISH |

Lobster | Scallops | Zucchini | Lobster bouillon
Sundried tomato waffle | Macademia

extra charge: 78€

Sole | Celeriac | Truffle | Rockfish soup with black garlic

Red sea bream | Artichoke | Bouillabaisse | Chorizo

Cod | Beurre blanc with yuzu kosho | Garum emulsion
Herbal cream | Caviar



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162€ per person*



MAIN COURSES

|MEAT|

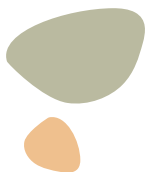
Chicken | Parsnip | Caramelized onion | Jus sage
Ravioli | Chicken confit | Wild mushrooms | Porcini sauce

Lamb shoulder | Eggplant | Harissa | Kefir gel | Tomato confit | Jus

Wagyu striploin | Carrot puree | Beef tosazu | Foie Gras

extra charge: 87€

Short rib | Sunchoke puree | Beurre noisette emulsion | Cantonese sauce
Tapioca | Smoked eel



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Clafoutis | Vanilla ice cream | Strawberry milkshake

Fondue chocolate | Cardamon ice cream | Parfait chocolate

Banana tart | Ginger beer lime foam

Parfait honey | Almond | Compote apricot

Lemon cream | Strawberry sorbet | Rhubarb compote



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162€ 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)"