

*degustation*

# DEGUSTATION

## DINNER

### Bread

(served with butter & our charcuterie)

### Canape

Tomato bavarois | Strawberry | Tomato dashi | Celery 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 | Lobster roll  
Jalapeno

(Extra charge 60€)

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

or

Wagyu striploin | Potato cream  
Comte cheese | Parsley | Veal cheek  
Thyme sabayon (Extra charge 70€)

### Pre dessert

### Dessert

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

### Mignardises

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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***

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**162€ per person**



# STARTERS

Tomato bavarois | Strawberry | Tomato dashi | Celery sorbet | Tuille

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

Amberjack sashimi | Green apple & fennel dressing | Horseradish | Jalapeno granite

Beef tartare | Tonnata espuma | Garum | Cornichon sorbet | Potato pancakes

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

Scallops | Vadouvan cream | Carrot puree | Miso | Peas | Salicornia

Langoustine | Ramson emulsion | Lemon | Caviar | Sabayon | Pani puri

Ravioli | Artichoke | Kariki cheese | Mushroom ragout

Hazelnut sabayon | Mushroom consome



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
162€ per person*



# MAIN COURSES

## |FISH|

Lobster | Scallops | Zucchini | Lobster Bouillon | Lobster roll  
extra charge 78€

Dover sole | Smoked eel | Green herbs sauce | Leek compote  
Anchovies | Parmesan | Mussels

Turbot | Celeriac puree | Bouillabaisse | Zucchini flower

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



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option  
162€ per person*



# MAIN COURSES

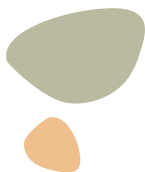
## |MEAT|

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

Lamb shoulder & fillet | Eggplant | Harissa | Kefir  
Tomato confit | Lamb sausage

Wagyu striploin | Potato cream | Comte cheese | Parsley  
Veal cheek | Thyme sabayon  
extra charge 87€

Short rib | Sunchoke puree | Beurre noisette  
Cantonese sauce | Tapioca



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162€ per person*



# DESSERTS

Vanilla parfait | Caramel | Praline | Hazelnut ice cream

Riz au lait | Apricot Compote | Cinnamon siphon

Almond tuille | Almond sorbet

Chocolate cremeux | Cacao biscuit | Coffee | Caramelized pecan

Salted caramel ice cream

Strawberry | Lemongrass patisserie | Raspberry

Meringue | Cheese sorbet



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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 δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).  
Please inform our staff of any allergies or dietary restrictions.  
Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.