

degustation

DEGUSTATION

DINNER

Sourdough bread

(served with butter & our charcuterie)

Canape

Sunchoke foam | Hazelnut ice cream | Truffle

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

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

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

or

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

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

or

Wagyu striploin | Carrot puree
Panna cotta with carrot & horseradish
Beef tosazu | Foie Gras
(Extra charge 70€)

Pre dessert

Coffee parfait | Hazelnuts | Caramel | Chocolate sauce

Mignardise

Menu Degustation: 190€ 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

155€ 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

Mushroom tea | Hazelnut

Mackerel | Buttermilk sauce | Dill | Cucumber | Jalapeno granite

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



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155€ per person*



MAIN COURSES

| FISH |

Lobster | Scallops mousseline | Zucchini | Lobster bouillon
Sundried tomato waffle | Lobster mousse
extra charge: 78€

Grouper | Celeriac | Truffle | Rockfish soup with black garlic

Amberjack | Artichoke | Carrot reduction | Champagne sauce

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



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155€ per person*



MAIN COURSES

|MEAT|

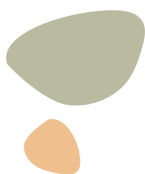
Chicken | Parsnip | Caramelized onion | Jus sage
Ravioli | Chicken confit | Wild mushrooms | Porcini sauce

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

Wagyu striploin | Carrot puree | Panna cotta with carrot & Horseradish
Beef tosazu | Foie Gras

extra charge: 87€

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



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Chocolate | Citron | Grue de cacao meringue

Gateux fruit rouge & pistachio
(CAKE FOR TWO)

Lemon tart | Poached pear | Almond

Coffee parfait | Hazelnuts | Caramel | Chocolate sauce



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155€ 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)"