



L A U D A

Four-Hands Dinner

by Michelin Star Chefs
Emmanuel Renaut & Philip Chronopoulos

Canapé

Red Tuna - Philip Chronopoulos

Red Tuna with Tomatoes & Watermelon

Green Peas - Emmanuel Renaut

"Pholiotés des peupliers", Oxalis, Sureau

Caviar - Emmanuel Renaut

New Baby Potatoes with Caviar & Fir

Lobster - Philip Chronopoulos

Lobster with Corn & Lemongrass sauce

Pigeon - Emmanuel Renaut

Poched & Roasted with Juniper Berries & Hay

Mille-feuille - Philip Chronopoulos

Strawberry & Elderflower Cream

Migniardise



Menu Discovery: 250€ /person

Wine Pairing: 156€ /person

Premium Wine Pairing: 264€ /person

Cocktail Pairing: 138€ /person

Non-Alcoholic Pairing: 80€ /person

We are absolutely thrilled
to give you a tantalizing glimpse of the
event menu crafted by two
of the most acclaimed chefs in the
culinary world,

**Chef Emmanuel Renaut &
Chef Philip Chronopoulos**

These two culinary maestros,
whose stellar work has been celebrated time
and again with prestigious Michelin Stars,
are preparing a dining experience that
will elevate the art of cuisine
to new heights.

The exclusive menu to be presented,
is nothing less than the result
of their collaborative genius and
culinary passion.

Every dish promises to be a gastronomic journey,
a testament to their epicurean artistry,
an absolute essence of innovation and
exquisite attention to detail.

A symphony of flavors, expertly balanced
and artfully presented is about to be unveiled
right before our valued guests' eyes.

Allow us to introduce you to the finest epitome
of our Chefs' craft while combining
Avant-garde techniques
with premium ingredients.