

DESSERTS

Chocolate tart
with hazelnut parfait & caramel
24 €

Exotic baba
with mango, passion fruit & ginger-coriander juice
22 €

Millefeuille
with vanilla cream, caramelized apple & earl grey ice cream
24 €

DISCOVERY MENU

Chef's welcome

Yeast ice cream, local beer foam & buckwheat biscuit

Verde cold soup with ricotta ice cream, green apple & avocado

Scallops with carrot, peas, dill & fish foam

Red sea bream with celeriac, grapefruit, lime & Sherry vinegar sauce
Or
Lobster stuffed with scallops, ginger, green asparagus & lobster bouillon
(extra charge 40 €)

Chicken breast with parsnip puree, macadamia, morels, truffle, chicken jus
& juniper praline sauce
Or
Wagyu striploin with carrot, yogurt, spices crust & red wine sauce
(extra charge 50 €)

Pre Dessert

Chocolate tart with hazelnut parfait & caramel

Mignardises

Menu Degustation: 148 €

Wine Pairing: 115 € per person

Premium Wine Pairing: 200 € per person

Cocktail Pairing: 95 € per person

Non-Alcoholic Pairing: 60 € per person

STARTERS

Verde cold soup
with ricotta ice cream, green apple & avocado

33 €

Sea bass
with blood orange sauce, watermelon radish & avruga

40 €

Crab in 2 ways
Cold: *coriander, chili, celery, shiro dashi & green apple*
Hot: *avruga, lime & crab sabayon*

52 €

Beef tartare
with mushrooms, parmesan cheese & truffle

43 €

Cherry tomatoes
with "kalathaki Limnou" ice cream, verbena oil & olive biscuit

34 €

Beetroot marinated
with horseradish consome & nasturtium oil

33 €

Scallops
with carrot, peas, dill & fish foam

48 €

MAIN

Fish

Red sea bream
with celeriac, grapefruit, lime & Sherry vinegar sauce

48 €

Lobster stuffed
with scallops, ginger, green asparagus & lobster bouillon

80 €

Cuttlefish
with green curry & micro herbs

42 €

Dover sole
with white asparagus, avruga & Oyster sauce

49 €

Meat

Short rib
with carrot, yogurt, spices crust & red wine sauce

58 €

Wagyu striploin
with truffle & tosazu sauce

120 €

Chicken breast
with parsnip puree, macadamia, morels, truffle, chicken jus & juniper praline sauce

51 €

Lamb fillet
with eggplant foam, couscous, dukkah spices & thyme sabayon

54 €