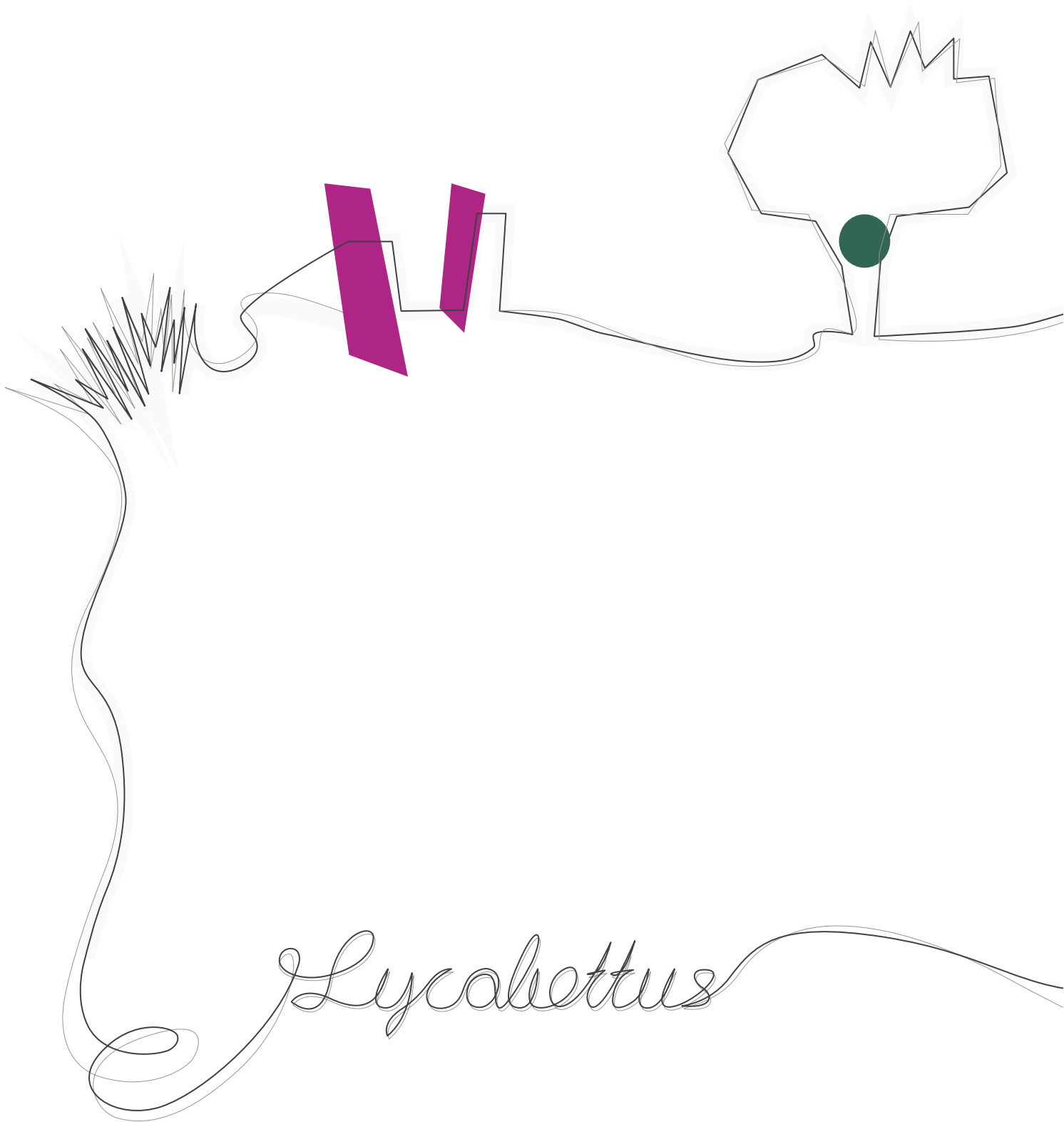




# DEGUSTATION

## DINNER

Bread

*(Served with butter & our selection of condiments)*

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho, accompanied by a tomato confit tart

Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Rossini caviar | Shellfish sabayon

Cod

Miso glazed Cod | Poached oysters | Smoked onion puree | Citrus condiment | Yuzu kosho beurre blanc

*or*

Lobster *(Extra charge 60€)*

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce

Bomba rice Sobrassada | Saffron sabayon

Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle

Parsley & roasted garlic puree | Morel | Chicken jus

accompanied by Maccaroni gratin with chicken leg confit & aged Parmesan

*or*

Wagyu striploin *(Extra charge 70€)*

Baba ganoush | Smoked miso | Smoked vinegar | Beef jus | Wagyu beef tartare

Potato rosti | Gold selection Rossini caviar

Pre-dessert

Vanilla

Caramel | Parfait vanilla | Hazelnut

Mignardises

*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

## Tomato soup

Chilled datterini soup with tomato sorbet and red kosho,  
accompanied by a tomato confit tart

## Wild mushrooms Chawanmushi

Confit wild mushrooms | Truffle | Croutons | Wild mushroom dashi | Aged Parmesan foam

## Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

## Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Rossini caviar | Shellfish sabayon

## Langoustine

Langoustine | Sweetcorn Puree | Kombu confit | Buckwheat | Tarragon

## Veal Tartare

O' Toro tuna | Colatura di alici | Chilled umami dashi  
Accompanied by "KFV" style veal sweetbread & Gribiche emulsion



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



# MAIN COURSES

## |FISH|

### Cod

Miso glazed Cod | Poached oysters | Smoked onion puree

Citrus condiment | Yuzu kosho beurre blanc

### Dover Sole

Celery dashi | Mussels | Lovage | Brandade | Smoked eel

### Lobster *(extra charge 78€)*

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce

Bomba rice | Sobrassada | Saffron sabayon



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



# MAIN COURSES

## |MEAT|

Wagyu striploin (*extra charge 87€*)

Baba ganoush | Smoked miso | Smoked vinegar | Beef jus | Wagyu beef tartare

Potato rosti | Gold selection Rossini caviar

### Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle

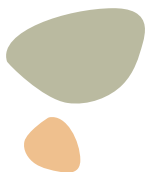
Parsley & roasted garlic puree | Stuffed morel | Chicken jus

accompanied by Maccaroni gratin with chicken leg confit & aged Parmesan

### Lamb

Lamb Loin | Piperade | Zucchini puree | Caillette of lamb

Stuffed date with spiced lamb sausage | Green olives | Jus



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



# DESSERTS

## Baba

Baba exotic | Passion fruit | Mango

## Vanilla parfait

Caramel | Parfait vanilla | Hazelnut

## Pineapple

Lemon Tart | Pineapple | Coconut

## Chocolate

Chocolate mousse | Orange | Pecan | Saffron



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



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.