



gluten free

degustation

GLUTEN-FREE DEGUSTATION

Gluten free bread

(served with butter & our selection of condiments)

Canape

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Cucumber | Jalapeno | Kohlrabi | Rossini Caviar

Squid

Red mullet sauce | Lardo di Colonata | Rossini Caviar | Espelette pepper | Shelfish sabayon

Cod

Miso glazed Cod | Poached oysters | Smoked onion puree | Citrus condiment | Beurre blanc

-Or-

Lobster *(extra charge: 60€)*

Carrot puree with Bergamot | Lemon | Aromatic Lobster sauce
Bomba rice | Sobrassada | Saffron

Guinea fowl

Guinea fowl breast glazed with Vin Jaune sauce & black truffle
Parsley & roasted garlic puree | Stuffed morel | Perigueux sauce
Guinea fowl A la Royale

-Or-

Wagyu striploin *(extra charge: 70€)*

Baba ganoush | 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: 145€ per person

Non-Alcoholic Pairing 95€ per person



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a la carte

Please choose

One Starter
One Main Course | Fish or Meat |
One Dessert option

165€ per person

GLUTEN-FREE MENU

STARTERS

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Cucumber | Jalapeno | Kohlrabi | Rossini Caviar

Sweetbread

Veal sweetbread | Grenobloise | Satay condiment | Cauliflower puree | Vadouvan butter sauce

Squid

Red mullet sauce | Lardo di Colonnata | Rossini Caviar | Espelette pepper | Shelfish sabayon

Langoustine

Langoustine | Sweetcorn Puree | Kombu confit | Buckwheat | Tarragon

Foie gras royale

White peach gel | Smoked eel | White peach sorbet | Pecan

MAIN COURSES

Cod

Miso glazed Cod | Poached oyster | Smoked onion puree | Citrus condiment | Beurre blanc

Lobster *(extra charge: 78€)*

Carrot puree with Bergamot | Lemon | Aromatic Lobster sauce | Bomba rice | Sobrassada | Saffron

Dover Sole

Celery dashi | Mussels | Lovage | Brandade

Guinea Fowl

Guinea Fowl breast glazed with Vin Jaune sauce & black truffle
Parsley & roasted garlic puree | Stuffed morel | Perigueux sauce
Guinea Fowl A la Royale

Wagyu striploin *(extra charge: 87€)*

Baba ganoush | Smoked vinegar | Beef jus | Wagyu beef tartare
Potato rosti | Gold selection Rossini caviar

Lamb

Lamb Loin | Piperade | Zucchini puree | Caillette of lamb
Stuffed date with spiced lamb sausage | Green olives | Jus

DESSERTS

Vanilla

Caramel | Parfait vanilla | Hazelnut

Chocolate

Chocolate mousse | Orange | Pecan | Saffron

Fruit Salad

Raspberry | Passion fruit Sorbet | Lemongrass

Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
165€ 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.