



TASTING MENUS

Executive Chef: Gikas Xenakis

MENU I

Langoustine

cabbage | pear | caviar

Ravioli

pumpkin | bergamot | gruyere

Chestnut Mousse

porcini | celeriac | vegetables demi - glass

John Dory*

cauliflower | almond | lemon balm

Veal

shallots | topinambur | black truffle sauce

Apple

vanilla cream | raspberries | smith apple sorbet

MENU II

Beetroot

raisins | green | almonds

Roasted Celeriac

goat cheese | pear | golden trumpets

Chestnut Mousse

porcini | celeriac | vegetables demi - glass

Risotto*

langoustine | saffron | tarragon

Lamb

carrot | parsnip | quince

Chocolate

chestnut | crumble spices | tangerine sorbet

Tasting Menu

5* courses | €95/person
6 courses | €110/person

Tasting Menu

5* courses | €70/person
6 courses | €85/person

Wine Pairing

75ml / glass

5* courses | €50/person
6 courses | €60/person

Premium Wine Pairing

75ml / glass

5* courses | €75/person
6 courses | €90/person

Some courses may contain traces of nuts or other allergens.
Please inform the staff of any allergies or dietary restrictions.