

Spring Menu

105€

OYSTER

ossetra caviar, fermented cucumber, unripe fig

AMBERJACK

lovage, kiwi, green apple

SQUID

pumpkin, sea buckthorn, sweet alyssum

SHRIMP

orange, pecan, marigold

DUMPLING

shrimp, kumquat, pork

72 DAYS DRY AGED BEEF (Ossetra caviar +22€)
cherry plum, horseradish, ramson caper (Beluga caviar 10gr +100€)

EEL MINI BURGER

guanciale, vadouvan, sorrel

SCALLOP

leek, yeast, coffee

(Lobster + 52€)

COD

chives, kombu beurre blanc

GOAT

aspromitiko bean from Limnos, wild garlic

(Japan Wagyu beef Kagoshima A5 + 38€)

MANDARIN

carrot, marigold, bitter orange

CARAMEL

salted caramel custard, cacao

MACARON

bergamot, white chocolate

PATE DE FRUIT

black beer

CHOCOLATE

Greek pairing (8 glasses) 85€ | Champagne pairing (6 glasses) 150€

If you have any allergy or intolerance to any food or food ingredient, please consult our employees in order to advise you on the allergen substances in foods provided.