

Spring Menu

105€

OYSTER

ossetra caviar, fermented cucumber, thousand leaf

BONITO

lovage, green apple, kiwi

SHRIMP

orange, mussels, marigold

72 DAYS DRY AGED BEEF

cherry plum, pomegranate, ramson caper

EEL MINI BURGER

guanciale, vadouvan, sorrel

PEAS

blue crab, pistachio, horseradish

(Ossetra caviar +22€)

(Beluga caviar 10gr +100€)

"CHALKITIKO"

red pepper, basil vinegar, chili

MORREL

hazelnut, wild garlic, koji

(Lobster + 52€)

EEL

emmer wheat, pear, chervil

GOAT

aspromitiko bean from Limnos, x.o sauce

(Japan Wagyu beef Kagoshima A5 + 38€)

PEAR

pecan, yogurt, peppermint

TOPINAMBUR

black garlic, chestnut

MACARON

lime, raspberries

PATE DE FRUIT

mandarin, chilli pepper

CHOCOLATE

Sommelier's pairing 85€ | Vintage Sommelier's Pairing 140€

Fine Sommelier's pairing 350€ | Juice pairing 75€

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.