

AUTUMN Menu

120€

SEAFOOD PLATTER

fig, tarama, celery

TOMATO

smyrniotum, basil, rose

MELON

anise hyssop, cucumber, elderflower

AMBERJACK

pear, loquat, lovage

SHRIMP

orange, mussels, marigold

CHEF'S GARDEN

peach, strawberries, almond

72 DAYS DRY AGED BEEF

cherry plum, pomegranate, ramson caper (Ossetra caviar +24€)
(Beluga caviar 10gr +100€)

(Lobster + 56€)

EEL

green apple, vadouvan, black garlic

GROUPE

kombu beurre blanc, chives

(Japan Wagyu beef Kagoshima A5 + 38€)

ALMOND

mint, nectarine, kefir

VANILLA HONEY

fig leaves, pollen, honey cake

MADELEINE

PATE DE FRUIT

TODAYS HARVEST

Terroir Pairing 90€ | Greek Pairing 120€
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.*