

LES AMUSE - BOUCHE

Selection of bread

Tarama truffle
Mediterranean olives, lemon, fresh rosemary (GF)

LES ENTRÉES FROIDES

Sliced octopus, salsa verde (GF) (S)
Yellowfin tuna ceviche, avocado & sweet onion vinaigrette
Truffle wagyu beef carpaccio, pickled mushroom, spring onions
Oysters n°3 (GF) (S)
Burrata, peach & datterino tomato (GF) (V)
Tomato gazpacho & vegetable brunoise (GF)
Whole king crab leg * spicy mayonnaise, avocado & garlic aioli (GF) (S)
Greek salad (GF) (V)
Salmon taco, avocado & spicy mayo
Spicy tuna maki, avocado, togarashi
Watermelon and feta salad
Yellowfin tuna, avocado tin & Osciette caviar

LES ENTRÉES CHAUDES

Gambas *, garlic & coriander sauce (GF) (S)
Fried calamari * & spicy mayo
Flat bread, burrata with fresh summer black truffle
Foie gras sliders, Cecina de León

LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Osciette 30gr

Caviar Osciette 100gr

Beluga caviar 30gr

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free - (*) Frozen

Olive oil is used to make salads, and vegetable oil is used to fry food

Prices are in €, including municipality tax & VAT

Managing Director: Konstantinos Kosmadakis

Please inform us for any food allergies or dietary restrictions

SUR LE GRILL

Choose from the below selection of sauces

Hollandaise, Béarnaise, Tomato Herb Salsa, Beef Jus, Lemon & Herb Salsa (GF)(S)

LES POISSONS

Bleu lobster (GF)(S)

Baked carabineros * (GF)(S)

Jumbo prawn * (GF)(S)

LES VIANDES

Whole baby chicken * (GF)

Lamb chops *, cashews, dried apricot, red curry,
peanut oil (GF)(N)

Black angus ribeye 330gr

Wagyu beef striploin 450gr

Tenderloin 230gr

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LES SIGNATURES

Miso black cod * (A)
Grilled BBQ octopus *, yuzu dressing
Seabass filet, braised black quinoa, parmesan sauce (S)
Risotto of leeks & black truffle
Lobster linguini TO SHARE (S)
Caviar pasta
Truffle pasta

LES ACCOMPAGNEMENTS (V)

Creamy mushroom with bacon
Home-made pomme frites
Pomme purée (GF)
Roasted mixed vegetables (carrot, potato, courgette)
Tomato salad, capers, red onion, basil

LES SUPPLEMENTS

Black summer truffle 5gr
Seared foie gras 50gr

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LES DESSERTS

Roasted honey pineapple, yogurt ice cream, pistachio (GF) (N)

Chocolate fondant & tonka bean ice cream

105 Profiterole (N)

Eton Mess (GF)

Seasonal fruit platter (GF)

Colonel, lemon sorbet & vodka (GF) (A)

(V) κατάλληλο για χορτοφάγους - (N) Ξηροί καρποί - (S) Όσ
τρακόδεσμα - (A) Αλκοόλ - (GF) Χωρίς γλουτένη
Οι σαλάτες φτιάχνονται με ελαιόλαδο, τα τηγανητά τηγανίζονται με φυτικό λάδι
Οι τιμές είναι σε €, συμπεριλαμβανομένου δημοτικού φόρου και ΦΠΑ
Διευθύνων Σύμβουλος: Κωνσταντίνος Κοσμαδάκης

Ενημερώστε μας για τυχόν τροφικές αλλεργίες ή διατροφικούς περιορισμούς

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