

STARTERS

HOMEMADE BREAD & SPREAD SELECTION

GUACAMOLE, TARAMA, EGGPLANT MISO, BREAD AND TAPIOCA CRACKER — (G)
18€

ROCK SHRIMP TEMPURA

SHRIMP TEMPURA, TOBIKO YUZU, JALAPENO MAYO — (G)
28€

LOBSTER CAVIAR ROLL

STEAMED LOBSTER, CAVIAR, MILK BREAD, COLESLAW, CURRY — (G,D)
38€

WILD GROUPEr SKEWERS (4PCS)

WILD GROUPEr, FOREST FRUITS, CHERY
44€

WAGYU BEEF SKEWERS (4PCS)

SWEET AND SPICY SOYA SAUCE, CHIVES, SESAME — (G)
40€

BEEF GYOZA (4PCS)

CABBAGE, SPRING ONION, CORN, 24 MONTHS DRY-AGED PARMESAN CREAM,
FRESH SUMMER TRUFFLE — (G,D)
28€

COUNTRY POTATOES

GRUYERE CRÈME, FRESH SUMMER TRUFFLE — (D)
16€

MINI WAGYU BEEF BURGER (3PCS)

MINI BRIOCHE BUN, BLACK ANGUS PATTY, GOAT CHEESE, ONION JAM,
TRUFFLE MAYO — (G,D)
36€

SALADS

CHERRY TOMATOES SALAD

CHERRY TOMATOES, CRETAN XYNOMYZITHRA CHEESE, CAPERS, OLIVES, KRITAMO,
EXTRA VIRGIN OLIVE OIL, CAROB RUSK — (D)
23€

SHRIMP SUPERFOOD SALAD

MARINATED SHRIMP, BABY GREEN LEAVES, TRI-COLOR QUINOA, POMEGRANATE,
AVOCADO, CHIA SEEDS, PISTACHIO, CRANBERRY CITRUS WITH ORGANIC HONEY —
(N)
28€

TUNA BEETROOT SALAD

TUNA TATAKI, BEETROOT, TOPINAMBUR, WILD BROCCOLI, KING OYSTER
MUSHROOMS, BABY CARROT, MISO DRESSING, TOSAZU GEL — (G)
26€

PASTA

LOBSTER GIOUVETSI FOR TWO

LOBSTER, ORZO, CHERRY TOMATO, LEMON ZEST, BASIL — (G,D,A)
180€

POMODORO CALAMARATA

CHERRY TOMATOES, BASIL, PARMESAN — (G,D)
28€

FRESH AND RAW

SEA BASS CEVICHE

MARINATED SEABASS INFUSED WITH YUZU AND GREEN HERBS, SALICORNIA, ONION,
CORIANDER, JALAPEÑO, CRISPY LOTUS ROOT
32€

AEGEAN TIRADITO

HAMACHI, TUNA, KOILADOS SHRIMPS, CUCUMBER MARINATED IN SAKE, GREEN
CHILLY SAUCE, AVOCADO, WILD STRAWBERRIES
34€

OYSTER SCALLOP

KISSED BY THE FIRE, SEA FOOD VINAIGRETTE, CARAMELIZED YEAST, FLORINIS
PEPPER WATER
15€/per piece

TUNA TARTAR TACOS (2PCS)

AVOCADO, SPRING ONION, SHISHO, AGED SOYA — (G,D)
24€

CATCH OF THE DAY

FREE-STYLE BY CHEF

160€/per kilo

JOSPER

WAGYU TOMAHAWK (1.2KG)

GRILLED BROCCOLI, BABY POTATOES, ROSTED CORN, SHISHITO PEPPERS
240€

FLAP STEAK BLACK ANGUS U.S.A.

TOPINAMBUR PURE, SPICY BEEF SAUCE, SHIMEJI MUSHROOM,
FRESH SUMMER TRUFFLE
52€

BABY CHICKEN

GRILLED BABY CHICKEN, SOYA CITRUS SAUCE, ROASTED CORN, SHISHITO PEPPERS,
SWEET POTATO PURÉE — (G)
36€

SEABASS

PARSNIP PURÉE, GRILLED PAK CHOI, GINGER JALAPEÑO SAUCE, HERB OIL
46€

DESSERTS

CRUNCHY WHITE FOREST

FOREST FRUITS SAUCE, SALTY PISTACHIO PRALINE, IVOIRE, CHAMOMILE
ICE-CREAM — (G,N,D)
18€

CARAMELIZED PINEAPPLE

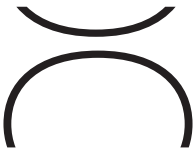
PASSION FRUIT, GINGER STREUSEL, RUM, CARAMELIZED SHISO, COCONUT
ICE-CREAM — (A,D,G)
16€

HAZELNUT CHOCOLATE AND LEMON

LEMON CURD, AZELIA NAMELAKA, SALTY BERGAMOT BUTTER SCOTCH, HAZELNUT
ICE CREAM — (G,D,N)
19€

FRUIT PLATTER & SORBET SELECTION FOR TWO

32€



(PB) Plant based | (G) Gluten | (D) Dairy | (A) Alcohol | (P) Pork | (N) Nuts

PRICES LISTED ARE QUOTED IN EURO AND INCLUDE ALL APPLICABLE TAXES — MARKET INSPECTOR: ROBERT KLOPPER
PLEASE NOTIFY OUR SERVICE COLLEAGUES IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCE.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE CONCERNED ALLERGEN-FREE PREPERATION AREA.