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90
RESTAURANT

DINNER MENU

TAISING MENU

3 COURSE 45€

TO BEGIN

SIGNATURE 1890 BREAD with carob sourdough and acidic tomato paste tarama
(Gluten free bread available)

STARTER

CHERRY TOMATOES with with tomato consommé, olive oil, sourdough croutons and pickled onion
OR

LETTUCE VARIETIES SALAD with blue cheese dressing, berries and toasted hazelnuts
OR

TUNA SASHIMI with tahini dressing, harissa and smoked mayonnaise

MAIN COURSE

CHICKEN SUPREME with chicken jus and tender stem broccoli
OR

CAPPELLETTI with wild mushrooms and Gruyère cheese
OR

SEA BREAM with leeks, celery leaf sauce and fresh pear salad

DESSERT

ÉCLAIR with vanilla cream and caramel
OR

CHOCOLATE TART with with dark chocolate ganache and roasted hazelnuts

TAasting MENU

6 COURSE 70€

AMUSE BOUCHE

Serving of three different bites

BREAD

Sourdough bread, carob sourdough, acidic tomato paste, tarama, briam olive

AMBERJACK SASHIMI

Harissa, tahini dressing, smoked mayonnaise

GRILLED SEA BREAM

Pear & celery salad, baked leeks, celery leaves sauce

SMOKED AND STEAMED MUSSELS

Egg lemon sauce, fricassee risotto

BEEF FILLET 100gr

Onion confit, beef jus, glazed carrots with cumin

BABA AU RUM

Strawberries, lime, cream

PETIT FOURS

Serving of three different bites

TAasting MENU

9 COURSE 90€

AMUSE BOUCHE

Serving of three different bites

BREAD

Sourdough bread, carob sourdough, acidic tomato paste, tarama, briam olive

AMBERJACK SASHIMI

Harissa, tahini dressing, smoked mayonnaise

BEEF TARTARE

Egg yolk puree, capers, pickled cucumber

GRILLED SEA BREAM

Pear & celery salad, baked leeks, celery leaves sauce

CAPPELLETTI

Gruyère cheese from Naxos, wild mushrooms (extra truffle +12€)

CATCH OF THE DAY

Bouillabaisse sauce, black olive puree, fried potato

BEEF FILLET 100gr

Onion confit, beef jus, glazed carrots with cumin

PRE DESSERT

Greek yogurt, chervil, almond

BABA AU RUM

Strawberries, lime cream

PETIT FOURS

Serving of three different bites

VEGETARIAN TASTING MENU

6 COURSE 65€

AMUSE BOUCHE

Serving of three different savory bites

BREAD

Sourdough bread, carob sourdough, acidic tomato paste,
smoked mayonnaise, briam olive

GLAZED CARROT

Carrot sauce, cumin, honey

CELERIAC

Smoked & baked celeriac, egg lemon sauce, fricassee risotto

BROCCOLI

Broccoli puree, hazelnut pesto

CAPPELLETTI

Gruyère cheese from Naxos, wild mushrooms

BABA AU RUM

Strawberries, lime cream

PETIT FOURS

Serving of three different bites