

New Year's Eve

FROM THE TOP

2025

→ Pairing Menu 260€

AMUSE-BOUCHE

*Fluffy Blini with Crab Farce, Wasabi Mayo, Chili Pepper Jam,
Pearls of Mushrooms*

→ **Grande Valee Extra Brut**
Champagne, Roger Pouillon & Fils

SOUP

*Corn Chowder, Black Cod, Guanciale, Gorgonzola Cream,
Chive Oil, Greek Caviar*

→ **Combe Pilate**
Rhone Valley, Chapoutier

APPETIZER

*Venison Carpaccio Fillet, Beetroot and Citrus Chutney,
Espuma Tonnato, Black Truffle Oil*

→ **Cocktail: White Smoke**
*Tequila Plata, Laghroaig 10y, Italian Bitter Bianco Liquor,
Chillies, Bergamot*

SALAD

*Cold Shellfish Salad, Baby Vegetables' Roots, Pearls of Mango,
Pickled Celery, Cucumber and Peppermint Sorbet*

→ **Cocktail: Exotic Highball**
Vodka, Saffron, Honey & Orange, Passion Fruit, Green Apple, Co2

SURF & TURF

*Warm Lamb Terrine with Rosemary Scent, Black Sesame, Smoked Eel,
Pho Broth Sauce, Crumbled Thyme*

→ **Thiniatiko**
Cephalonia, Sclavos

MAIN COURSE

*Flat Iron Black Angus Sous Vide, Miso Mushrooms Farce, Kolokashi Puree,
Carrot, Red Pepper Cracker, Bordelaise Sauce*

→ **Cocktail: House Mediterranean Vermouth**
*Oinops Vidiano, Lactofermented Cherry Tomatoes,
Rosemary, Thyme, Capers, Black Pepper*

DESSERT

*Flavored Mastic Tart, Milk Chocolate, Berry and Tonka Compotee,
Almond Ripple, Gold Powder*

→ **Cocktail: Espresso Martini**
*Vodka, Coffee, Mastiha, Beurre Noisette,
Mustard Seeds, Poppy Seeds*

