



NEW YEAR'S EVE MENU

Amuse bouche

Fresh Scallops

pumpkin | orange | bottagra Trikalinos

*Les Genêts '15 Damien Laureau / Chenin Blanc /
Savennières A.C*

Baked Cauliflower

king mushrooms | hazelnut | winter truffle

Chablis 1er Cru Vaillons '16 J. Moreau & Fils / Chardonnay

Turbot

lentils | chard | shellfish sauce

T-oinos Clos Stegasta '17 Tiniakoi Ampelones / Assyrtiko

Venison

parsnip | tangerine | Vinsanto sauce

Gran Reserva '11 Muga / Prado Enea / Rioja DOCa

Pre dessert

Ivoire Chocolate

pear | walnuts | red fruits sorbet

L.B.V Port '13 Ramos Pinto / Portugal

Mignardises



€110 / person

Optional Wine pairing

€50 / person