

NEW YEAR'S MENU 2021

AMUSE BOUCHE

Salmon Gravlax on Shoestring Potatos with Avocado Slices

TASTING START PLATE

Salted Bonito, Pickled Red Onion, Olive Oiled Celery with Fava Beans Pickles and Dill, Pate De Foie Gras, Rosemary, Sun-Dried Tomato Focaccia, Baked Mushrooms Stuffed with Mix Vegetables, Aubergine Salad, Root Vegetable Salad (Beet / Carrot / Zucchini / Purple Carrot / Turnip) with Curd Cheese And Sour Cherry Vinaigrette on top

ENTRÉE

Beet Risotto with Ricotta & Chives

REFRESHER

Pomegranate Granita with Vodka And Sumac

MAIN COURSE

Braised Lamb Shanks Glazed with Grape Molasse, Orzo With Chestnut, Cream And Parsley, Grilled Portobello Mushroom

DESSERT

Pumpkin, White Chocolate & Tahini Souffle with Wild Berry Sauce and Vanilla Ice Cream on side

Limited local drink 49€ per person/Unlimited local drink 69€ per person

FOR RESERVATION: +90 530 970 0741