

Josif Giannitsopoulos

Degustation Menu

SURF & TURF

CHAMPAGNE MUSSELS "AHNISTA"

MUSSELS WITH CHAMPAGNE, OYSTER LEAVES,
LEMON JUICE, TARRAGON, SPINACH OF THE
GARDEN, AFFILA CRESS

VEAL TARTAR

BELUGA CAVIAR, SEASON'S ROOTS PICKLED, PONZU
& MUSTARD ICE CREAM

MANGO & PASSION SORBET

LOBSTER AGUACHILE

IBISCUS, RASPBERRIES, SEAFOOD RAVIOLI &
GREEK TARARMA CREAM

OR

LAMB

ORANGE GRAVY, RAS EL HANOUT, GREEN PEAS &
VEGETABLES BABY

BARQUE CHEESECAKE

STRAWBERRIES, VANILLA, TONKA & FERRERO
ICE CREAM

Tip: The above menus are indicative. These dishes can be adapted, based on your particular preferences, to create a bespoke menu just for you