

Lobster Night

Menu crafted by Executive Chef Rafail Tsakiris

Appetizer

Tartelette with lobster, capers, and lemon emulsion

Soup

Lobster velouté infused with Metaxa

Salad

Baby leaves with yuzu dressing, pistachio, and Greek caviar

Starter

Lobster, pear & cucumber tartare with herb tuile

Main Course

Grilled lobster, carrot purée, celeriac, hazelnut, lemon & thyme butter sauce

Dessert

White chocolate & yuzu mousse with limoncello sponge and saffron sauce

EUR 155 per person with wine pairing