

**Monday 24<sup>th</sup> of July 2023**

**CHEFS**

Fran Agudo – Restaurant Mont Bar  
Troumouchis Giorgos, Kougiou Spyros – Pastry Chef Noble: Koronaios Marios

**SOMMELIER**

Karanikolas Alexandros

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**MENU**

**Appetizers**

Chicken and squid canapé (\*F.A)  
Seabass ceviche toast (F.A)  
Beef marrow, sea urchin and red apple (\*N)  
Sablé with aged soy cured eggs and pork (N)

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Ventresca tuna belly with pine nut emulsion (F.A)

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'From the mountain to the sea' crab and mushrooms pitaroudi (N)

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Turbot au beurre blanc with caviar (F.A)

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Iberian pork pluma with buttermilk, bread 'pericafte' with eel glaze and leek (N)

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Hazelnut mille-feuille and Pedro Ximénez (F.A)

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Water pumpkin, Espelette pepper, tangerine and olive oil (N)

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**Mignardises**

Peach and black tea semifreddo (F.A)  
Apple and chamomile (N)

**Menu price with wine pairing: 150,00€ per person**  
**(\*) – F.A: Fran Agudo dish / N: Noble dish**