

Wednesday 26th of July 2023

CHEFS

Jean Charles Metayer – Restaurant Le Pavillon
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros

MENU

Appetizers

Smoked trout with melon and carob (*J-C.M)
Tuna 'Rossini' with spinach, foie gras and brioche (J-C.M)
White beans with pork skins and tomato (*N)
Mackerel with potato airbag and pot herbs (N)

Baked oyster with beluga caviar and eggplant (J-C.M)

'Kavourmas' beef tartar, lamb sweetbreads and egg (N)

Red mullet with pastirma, herb cannelloni with smoked eel mousse and rosemary sauce (J-C.M)

Beef wagyu A5 & garum, manites morel, truffle and sage (N)

Green apple, verbena and mascarpone ice cream in meringue (J-C.M)

'Makria Myrodia'
fragrance from far away, white chocolate, yoghurt, cumin and vegetables (N)

Mignardises

Hazelnut tuile with caramel (J-C.M)
White chocolate mosaic with Oscietra caviar (N)

Menu Price with wine pairing: 150,00€ per person
(*) – J-C.M: Jean Charles Metayer dish / N: Noble dish