

WINE PAIRING

Santero DOC Extra Dry Prosecco | Glera | IT

El Perro Verde Rueda | Verdejo | ESP, 2021

Kuzubağ | Çal Karası | TR, 2024

Côtes d'Avanos Amfora | Kalecik Karası | TR, 2022

Croft Fine Tawny Port | Touriga National, Tinta Roriz,
Tinta Barroca | PT

Wine Pairing
2700 TL



All prices include VAT.

MENU

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

SNOW PEAS & LOR CHEESE

snow peas, kaymak lor cheese, sorrel cream, caramelized walnut, mint

TUNA SASHIMI

sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

CABBAGE SPROUT TONNATO

grilled cabbage sprout, shrimp, tonnato sauce, caper chips, almond

GNOCCHI & SHRIMP

potato gnocchi, sautéed shrimp, bisque sauce, watercress

STEAK AU POIVRE

beef tenderloin, black pepper sauce, potato terrine

CHOCOLATE GANACHE TORTE

bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

Tasting Menu

4800 TL



All prices include VAT.