

ARKESTRA

STARTERS

BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

MARKET GREENS & FENNEL

spinach, mizuna, fennel, bean hummus, tahini garlic vinaigrette, pine nuts

ASPARAGUS VOL AU VENT

crispy puff pastry, asparagus, peas, gribiche sauce, sorrel cream

SWORDFISH CRUDO

pomelo, meyer lemon vinaigrette, wakame

TUNA SASHIMI

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

STEAK TARTARE

beef tartare, parmesan, egg yolk, dijon mustard, chives, potato crunch

AUBERGINE & TARE CASHEW

fried aubergine, cashew cream, hazelnut, basil, salmon roe

ARTICHOKE & FOIE GRAS

caramelized artichoke, artichoke purée, port wine-infused foie gras sauce, morel mushrooms

SHITAKE & SEASONAL MUSHROOMS

miso onion purée, chestnut mushroom cream

ARKESTRA KATSU SANDO

panko fried beef, home made shokupan, tonkatsu sauce



MAINS

SHRIMP WONTON

kaffir lime bisque, cashew chili crunch, green onion, furikake

OXTAIL AGNOLOTTI

slow cooked oxtail, oxtail demi glace, Niğde blue cheese mousse

FIOR DI PESTO

lemon mascarpone stuffed pasta, basil pesto, pine nuts, parmesan

GROUPER & SHRIMP BASMATI

fillet grouper, shrimp & stuffed onion with basmati rice, beurre blanc sauce, fresh coriander, red pepper cream

STONE BASS & THAI SAUCE

mirin glazed aubergine, spinach roots, kombu gel, red pepper ginger thai sauce

CHICKEN & CELERY ROOT

chicken breast ballotine, truffled chicken mousseline, celery, supreme sauce, smoked oil

DUCK APICIUS

duck breast, apicius sauce, radish, ginger & apple chutney, jerusalem artichoke mousseline

STEAK AU POIVRE

steak, potato terrine, black pepper beef sauce

LAMB SHOULDER

fresh pea anchovy cream, herb fricassee, lamb jus



