

ARKESTRA

STARTERS

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

BEETROOT & BERGAMA TULUM

beetroot tartare, Bergama tulum cheese mousse, kohlrabi, green apple, sorrel pesto

BROCCOLINI & ENDIVE

grilled broccolini, endive, walnuts & sourdough granola, almond vinaigrette

SEA BREAM CRUDO

miso sea bream, mandarin vinaigrette, avocado, kumquat

TUNA SASHIMI

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

PÂTÉ EN CROÛTE

duck, lamb, chicken, foie gras, lamb sweetbread, pickled red plum, apple ginger chutney

STEAK TARTARE

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

JERUSALEM ARTICHOKE & LEEK

confit leek & jerusalem artichoke, sesame chili crunch, smoked paprika sabayon

SHRIMP & THAI SAUCE

Karataş shrimp, fennel, red pepper thai sauce, watercress

SEASONAL MUSHROOMS

porcini cream, 62° egg, chicken jus, carob crouton, thyme

ARKESTRA KATSU SANDO

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

FIOR DI ZUCCA

pumpkin stuffed rolled pasta, sage & white wine sauce, pecan nuts

DUCK PANSOTTI

pulled duck leg stuffed pansotti pasta, shiitake consommé, spring onion

MONKFISH BOUILLABAISSE

lemon tabbouleh, bouillabaisse sauce, red pepper cream, fennel, saffron rouille, kombu gel

STONE BASS & YUZU

tare glazed stone bass, cabbage, yuzu beurre blanc, sea beans

CHICKEN VOL AU VENT

chicken thigh, seasonal mushrooms, bisque & suprême sauce

STEAK AU POIVRE

steak, potato terrine, black pepper beef sauce

ASADO BEEF SHORT RIBS

slow-cooked beef short ribs, potato mousseline, bordelaise sauce, purple kale leaves

LAMB & BLACK GARLIC

grilled lamb saddle, confit lamb shoulder, lamb tenderloin, black garlic cream, soubise, spring onion



