

## WINE PAIRING

Santero DOC Extra Dry Prosecco | Glera | IT

El Perro Verde Rueda | Verdejo | ESP, 2021

Kuzubađ | al 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, lor cheese cream, sorrel pesto, mint*

## SEA BREAM CRUDO

*jalepeno salsa, fennel, lemon & olive oil vinaigrette*

## CABBAGE SPROUT TONNATO

*grilled cabbage sprout, tonnato sauce, caper chips*

## GNOCCHI & SHRIMP

*potato gnocchi, sautéed shrimp, bisque sauce, watercress*

## BEEF SHORT RIBS APICIUS

*slow-cooked beef short ribs, apicius sauce, cumin carrot purée*

## CHOCOLATE GANACHE TORTE

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

### Tasting Menu

4800 TL



All prices include VAT.