

Joseph Sikiannakis

MENU DEGUSTATION

Menu #1

Artichoke & Porcini Mushroom Consommé with Foie Gras Rissoles & a Truffle Matignon

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Ceviche Hamachi with Corn & Orange Sauce

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Mango & Passion Fruit Sorbet

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Filet of Sea Bass with Calamari and a Lemon-Roe Condiment in a Sea Urchin Sauce

or

Sirloin Pepper Tournedos in a Pepper Sauce with Large French Fries &
a Butterhead Lettuce Salad

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Abbraccio di Venere (Creamy Mascarpone Mousse with Dark Chocolate Drops &
Strawberries Marinade)

Bread Selection

White Bread
Multigrain Bread
Breadsticks

Tip: The above menus are indicative. These dishes can be adapted, based on your particular preferences, to create a bespoke menu just for you.