

Yosif Sikiannakis

Menu #2

Cream of Red-Clawed Crayfish & Mushroom Soup

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Mediterranean King Prawns with Green Brocoletti Raviolini in a Prawn Sauce

or

Cooked Duck Foie Gras with Salsify & Fruits in a Chateau-Chalon Sauce

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Lemon Vodka Sorbet

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Bilbao Cod Brandade with Soft-Boiled Quail Eggs

or

Tender Beef with Truffled Mashed Potatoes (Wagyu Beef)

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Millefeuille aux Pommes et au Caramel

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.