

OYSTER MENU

POESIE NO.2

Poesie oysters from Normandy, France, have a very soft and meaty texture. They were awarded the prestigious gold medal at the Salon de l'Agriculture de Paris in 2020.

3 pcs | 16

GILLARDEAU NO.2

Farmed in La Rochelle and the Île d'Oléron in western France, Gillardeau oysters are some of the finest French rock oysters on the market. Ultimately deemed to be the "Rolls-Royce of oysters" by many, this significant oyster is one not to be missed and a must try for any oyster aficionados.

3 pcs | 19

LA LUNA NO.2

La Lune is a new high-end special French oyster from the city of Brittany, with a unique fine taste. Served with watermelon and tell cherry pepper, Mignonette sauce with pomegranate juice, traditional Mignonette sauce and lemon.

3 pcs | 21

STARTERS

SALMON MI-CUIT

Marinated - Sous Vide Scottish salmon | compressed cucumber with cumin | smoked rye bread | dill emulsion | buttermilk panna cotta | beetroot ketchup

18

GREENLAND HALIBUT CEVICHE

Tiger's milk | mango | passionfruit | citrus | coriander oil

18

FOIE GRAS

Slow-cooked figs | maple syrup | celery | five spices tuile | homemade brioche bread

22

VENISON TARTAR

Marinated green apple | dried plums | pearl onions | beetroot ketchup | honey mustard caviar

22

ATLANTIC SEA SCALLOPS

Green pea puree | roasted cauliflower and white truffle | langoustine sponge | black bread and beer chips | black truffle

22

TORTELLINI WITH AUBERGINE AND TALEGGIO CHEESE

Pecorino veloute | tomato concasse | shiitake mushrooms | parmesan cheese crumble

17

MAIN COURSES

LINE CATCH HALIBUT FILLET

Fondant potatoes | fava beans | eringi mushrooms | oyster and sea weed sauce | salicornia | black truffle

35

BLACK COD

Shiitake mushroom tortelli | celery puree with burnt butter | marinated celery sticks | verjuice emulsion | marinated mustard | pecorino cheese sauce

40

NEW ZEALAND LAMB LOIN

Chanterelle crust | shepherd's pie with lamb Bolognese | zucchini Verte sauce | beer marinated mustard | lamb fat roasted bread crumble | red wine sauce

36

LITHUANIAN VENISON FILLET

Parsnip and Lithuanian beer | juniper berry | marinated beets and cranberries | black currant and red wine sauce

38

USA BLACK ANGUS BEEF FILLET

Celery puree with burnt butter | tarta with Lithuanian mushrooms | salted caramelised onions | veal stock sauce | black truffle | mushroom tuile

59

PARSNIP AND MUSHROOMS

Salt baked parsnip root | slow-cooked portobello mushrooms | Belgium beers | mushroom demi-glace | parsnip crumble

18

DESSERTS

TEA-RAMISU

Cheese | matcha | meringue | crumble | cardamom ice cream

12

BACK TO CHILDHOOD

Choux pastry | baked apples | Penguin ice cream | cherries | cotton candy *on a stick*

12

TELEGRAFAS PETIT FOUR

Dessert assorti of handcrafted sweet delights

12

TELEGRAFAS CHEESE PLATTER

Selected cheeses, served with home made jam

15

HOMEMADE ICE CREAM AND SORBET SELECTION

Kindly ask the waiter about the ice cream and sorbet selection for the day

1 scoop | 3

Please let us know if you have any dietary requirements or intolerances.

CAVIAR MENU

MOTTRA FINEST STERLET

Sterlet is the smallest species of sturgeon that has almost disappeared from the market in the past 50 years. Caviar of sterlet is very rare. In times of The Tsardom of Russia, it was believed that this type of caviar is the best and was available only for Russian tsars, Iranian shahs, and Austrian emperors. The caviar size ranges from 1.5 mm to 2 mm. The colour is grey. The taste is rich and flavourful.

30 g | 75

50 g | 120

MOTTRA FINEST OSETRA

Osetra is a gourmet caviar known all around the world. The caviar ranges in size from 2 mm to 3 mm and its colour can be black or grey. The taste is very light and subtle - a true delight for the connoisseur.

30 g | 85

50 g | 130