

# MENU

## Compliments of the Chef

### Amuse-bouche

Vinkara, Yaşasın, Kalecik Karasası, Brut Rose, champagne methode Traditional, Ankara

**SEABASS** aburi, chili ginger buerre blanc with lime, caviar  
Kavaklıdere, Misket, Manisa

**SCALLOPS**, potatoes cream, leek, pont neuf fries, sauce grenobloise  
Vinolus, Narince, organic wine, Tokat

**BEEF FILLET STEAK CUTLETS**, caramelised onion, leek oil, Creamy green peppercorn sauce  
Kavaklıdere, Pendore, Öküzgözü, Manisa

**LAMB SHANK**, carrot, carrot cream, lamb sauce  
Paşaeli, 6N, Karasakız, Çanak kale

**GRAPE FRUIT** sorbet with gin tonic granita, cucumber

**SÜTLAÇ** Vanilla crème anglaise with rice, caramel, crispy milk foam, hazelnut ice cream  
Kayra, Madre, Öküzgözü- Boğazkere, Traditional Madeira Methode, Elâzığ

## Chocolate truffles

The Menü only served everyone around the table

Menu 4500 tl | Wine pairing 3250tl



SEASONS