

# 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

Mille 951, Gavi di Gavi, Cortese, DOCG, Piemonte, Italy

**BEEF FILLET STEAK CUTLETS**, caramelised onion, leek oil, Creamy green peppercorn sauce

Sevilen, Centum, Syrah, Denizli

**LAMB SHANK**, carrot, carrot cream, lamb sauce

Ament Blend, Cab. Sav., Cab. Franc, Petit Verdot, Merlot, Canakkale

**BLACK MULBERRY** sorbet, vanilla yogurt

**SÜTLAÇ & STRAWBERRY** cream Anglaise with vanilla and rice, Antep pistachios ice cream

Vinkara, Semi-sweet Rose, Kalecik Karasi, Ankara

## Chocolate truffles

The Menü only served everyone around the table

Menu 5250 tl | Wine pairing 3750tl



SEASONS