

COSMOPOLITAN DEGUSTATION MENU

MARENNES-OLÉRON OYSTER

Yogurt pearl and ponzu sauce

CURED SALMON SMOKED WITH APPLE WOOD

Parmesan textures, sweet truffle emulsion, roasted pistachios and micro greens

BLACK ANGUS TARTARE

Russian sturgeon caviar, quail egg, pickled root vegetables, shallot, kapia-raspberry sorbet

SEARED TUNA

Warm cucumber salad, black sesame, coriander, sea grapes

CALAMARATA

King prawn ragout, fennel, lime & yuzu gel

STRAWBERRY & RHUBARB - MOLECULAR SPHERE

GAUCI'S SIGNATURE - "THE LOBSTER POPCORN"

Chilli, ginger, spicy mayo, garlic oil, black sesame seeds and the rest is history!

QUAIL

Duck liver, cauliflower, corn dust, puffed quinoa, truffle jus

OBVERSE AND REVERSE

Valrhona chocolate, salted caramel, sesame, cardamom

This menu must be taken by all the guests at the table.

Price: 28 500 Ft per person

For the perfect start of the degustation, see our caviar selection on the first page.

*Our prices are inclusive of VAT. We add 13.5% service charge to the final bill.
If you have any food allergies or food intolerances, please notify your host in advance.
All of our menu items are subject to availability.*