

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, wasabi ice-cream with twisted carasau bread

KING PRAWNS IN "ANCIENT TEMPURA"

Shaved fennel & green apple tossed in fresh herb and chilli vinaigrette, sea asparagus

ARTISAN SALMON TORTELLACCI

Oyster crème fraiche, red capsicum and a touch of olive oil

CUBANITO - MOLECULAR SPHERE

GAUCI'S SIGNATURE - "THE LOBSTER POPCORN"

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

SEARED DUCK LIVER

Hungarian pan seared duck liver with, Tokaji Aszú caviar, home-made lemon brioche and fruit textures

FOREST FRUIT & WHITE CHOCOLATE "UNDERCOVER"

Forest fruit infused white chocolate mousse on a layer of glutenfree chocolate sponge, forest fruit sorbet

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

Price: 25 500 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 intolerance, please notify your host in advance. All of our menu items are subject to availability.*