
P A T I O
AT THE MARGI

Aperitifs

Pasteli foie gras
Wagyu & caviar

Lobster flower blossom
Margi's Farm kale

Oysters

Caviar, lemon, lime

Lost in the Forest

Wild mushrooms, green peas, free range egg yolk

The Fish and the Farm

Cod, sun-dried tomato, fennel scented egg-lemon sauce

So... (Sweet)bread

Smoked eel, beetroot, green peas

Pre - Dessert

Dessert

Truffle Hunting
Chocolate, black truffle, pecan praline

Mignardises

Price: 145€

Wine Pairing: 90€ | Premium Wine Pairing: 130€ | Non-alcoholic Wine Pairing: 45€

PATIO

AT THE MARGI

Aperitifs

Pasteli foie gras
Wagyu & caviar

Lobster flower blossom
Margi's Farm kale

Oysters

Caviar, lemon, lime

Loukoumi 2.0

Amberjack, bottarga, almond

Aromas over shrimps

Citrus, lemongrass, shrimps consommé

Lost in the Forest

Wild mushrooms, green peas, free range egg yolk

Lobster

Carrot, mango, citrus beurre blanc

The Fish and the Farm

Cod, sun-dried tomato, fennel scented egg-lemon sauce

So... (Sweet)bread

Smoked eel, beetroot, green peas

Pre - Dessert

Desserts

Bees hive and flowers
Honeycomb, brown rice ice cream

Truffle Hunting

Chocolate, black truffle, pecan praline

Mignardises

Menu Price: 195€

Wine Pairing: 120€ | Premium Wine Pairing: 180€ | Non-alcoholic Wine Pairing: 45€