

PATIO

AT THE MARGI

Aperitifs

Pasteli foie gras
Wagyu & caviar

Lobster flower blossom
Margi's Farm kale

Oysters

Caviar, lemon, lime

Cuttlefish

Tomato sauce, spinach pesto, bottarga

The Fish and the Farm

Cod sun-dried tomato fennel scented egg-lemon sauce

Wagyu beef

Mushroom, pickled onion

Dessert

Truffle Hunting

Chocolate, black truffle, pecan praline

Mignardises

Price: 145€

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

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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

Cuttlefish

Tomato sauce, spinach pesto, bottarga

Lobster

Carrot, Mango, Citrus Beurre Blanc

The Fish and the Farm

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

Wagyu beef

Mushroom, pickled onion

Dessert

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€