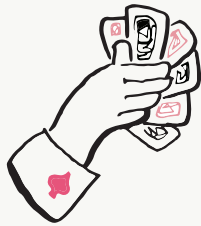


DINNER DIGESTIF



New





# Starters

## Edamame (V)

*Spicy sauce, fried onion*

8

## Petite Filet Tartare

*Cornichon, olive oil, mustard, egg yolk, French fries*

18

## Shrimp Tempura

*Yuzu, mayo, lettuce*

20

## Buttermilk Fried Chicken

*Lime mayo, Ossetra caviar*

22

## Ebi Gyoza

*Shrimp, ginger, chives, aged soy sauce*

18

## Beef Pastrami Sando

*Gruyere cheese, Dijon mustard, pickled cucumber, brioche*

15

## Truffle Grilled Cheese (V)

*Aged cheddar, gruyere, Monterey Jack, brioche*

17





# Bamboo Skewers

2 pcs

## Shiitake Mushroom (V)

*Yuzu, butter, hazelnut*

17

## Cauliflower (V)

*Tahini, zaatar, lime*

16

## Chicken

*Pineapple, lime, aji panca, coriander*

19

## Lobster

*Yuzu butter miso, white ponzu, chives*

25

# Crudo

## Tuna Crudo

*Coriander, white ponzu, watercress*

19

## Petrosian Salmon

*Smoked salmon, caper, dill, lemon*

18

## Sea bass tartare

*Avocado, chili, lime*

20





# Salads

## Verde (V)

*Lettuce, endive, almond, champagne vinegar*

14

## Wedge salad (V)

*Baby gem, blue cheese, pomegranate, pistachio*

16

## Mizuna (V)

*Baby spinach, pickled radish, aged soy sauce*

13

# Crispy Rice

4 pcs

## Shrimp

*Apple, piment d'espelette, lemon*

15

## Salmon

*Cucumber, lime, fennel*

16

## Yellowfin Tuna

*Avocado, chives, lime*

17

## Beef

*Chili, shallot, Dijon mustard*

14





# Mains

## Vodka Rigatoni (V)

*Roasted cherry tomato, cream, basil, olive oil*

22

## Linguini Caviar

*Cabot pepper, lemon, Black truffle*

26

## Asian Chicken

*Steamed rice, ginger, dashi, coriander*

29

## Fish of the day

*Artichoke, fennel, wild greens*

34

## The Koumkan Burger

*Cheddar, smoked pancetta, Kewpie mayo, caramelized onion, brioche*

26

## Chateaubriand

*yakiniku sauce, den miso sauce*

350 gr. / 56

## A5 Wagyu Japan

*Asparagus, ponzu*

150 gr / 75





# Desserts

## Sacher Torte

*Chocolate, apricot, crème fraiche*

14

## Millefeuille

*Vanilla Madagascar, pecan, whiskey caramel*

12

## Knickerbocker Glory

*Vanilla ice cream, marshmallow, strawberries*

12

## Gelato

*Vanilla Madagascar*

*Dark chocolate*

*Hazelnut Stracciatella*

5

*per scoop*

## Sorbet

*Lemon ginger*

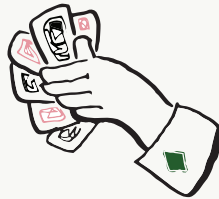
*Pear*

*Aegina pistachio*

5

*per scoop*





(V) Vegetarian dish

Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

For salads we use extra virgin olive oil.

For frying we use sunflower oil.

Frozen or fresh shrimp are used based on seasonality.

Executive Chef: Alexandros Economidis

All prices are in euros.

Prices are inclusive of all legal taxes.

Police Responsible: Alexandros Papanikolaou

Consumer is not obliged to pay if the notice of the payment has not been received (receipt-invoice).

The shop is obliged to have printed documents, in a safe case by the exit, for the purpose of registering any complaints.