

EXO

SENSORY CUISINE RESTAURANT

STARTERS

TRUFFLE BUTTER BREAD

420

Ash bread served with truffle oil and smoked cream.

CRYSTAL TART WITH GOAT CHEESE

570

Tart based on three textures of tomatoes, accompanied by creamy goat cheese and fig-balsamic dressing.

PATE WITH MAPLE SYRUP

580

Chicken liver pate accompanied by maple syrup, seed mix \ and almonds.

BRIE CHEESE BLOOM

580

Cream based on «Brie» cheese accompanied by aloe caviar and truffle honey.

TUNA TARTARE

650

Tuna accompanied by asian dressing, avocado cream and mango.

BEEF WITH HERBAL EMULSION AND HONEY MUSTARD SAUCE

690

Beef prepared in carpaccio style, accompanied by herbal emulsion, sous-vide egg yolk and honey mustard sauce. Served with capers and basil.

SHRIMP AND CRAB RIETTE

690

Shrimp and crab-based cream accompanied by parmesan foam.

BEEF CROQUETTES

710

Potato croquettes filled with braised beef. Served with «Tonkatsu» and honey mustard sauces.

SHRIMP GARDEN

750

Tiger prawns marinated in orange zest, fried in beetroot batter. Served with mango and peanut sauces.

SOUPS

CORN VELOUTE 580

Cream soup based on roasted corn kernels with bacon crumbs.
Served with shrimp cones.

CAULIFLOWER 580

Cauliflower cream soup with bonito and almond petals.
Served with mushroom saute in baskets.

MAIN COURSES

TORTELLONI 710

Pasta filled with ricotta cheese. Served with honey hazelnut dressing
and parmesan foam.

CHILDREN IN THE GARDEN 750

Spiced chicken thigh marinated in pax and mustard. Served with «Romanesco»
and mango sauces.

HALIBUT WITH CAVIAR SAUCE 850

Halibut mousse accompanied by «spring» cream based on zucchini and basil.
Served with creamy sauce and three types of caviar.

HUNTING TOTEM 950

Tender cheek baked in grape leaves and clay. Served with mashed potatoes,
wasabi and truffle.

PORK BELL 950

Sous-vide pork belly accompanied by pear cream and fermented leaves
of romaine and radicchio lettuce.

STEAK WITH AVOCADO AND SHRIMP SAUCE 980

Beef steak accompanied by «Guacamole» sauce and demiglace with shrimp
shell powder.

SIDE DISHES

CARROT & ORANGE

470

Carrot confit with orange paste dressing, served with smoked carrot cream.

FENNEL STEAK

470

Sous-vide fennel served with apple and marjoram butter.

POTATO & CAVIAR

490

«Stone» potato confit filled with delicate potato cream and wasabi. Served with sour cream sauce and red caviar.

DESSERTS

HUMAN PLANET

550

Delicate mascarpone and amaretto cream combined with matcha.

OBJECT 438B

570

«Baileys» liqueur-based cream with roasted white chocolate filling. Served with pistachio crumble and Madeira wine gel.

DOOMER SWEET

570

Hazelnut ganache and dark belgian chocolate combined with miso caramel and roasted nuts.

EGO

590

Coconut ganache with berry and lychee compote covered in white belgian chocolate glaze.