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MICHELIN STAR  
**Daniele Lippi**

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Amuse Bouche

Raspberry Merengue, Liver Duck Paté and Black Truffle <sup>4,7</sup>  
*Wine: Makarounas Winery, Minthy, Paphos, Cyprus*

Menu

Raw Langoustine, Kohlrabi, Tarragon and Kiwi <sup>3</sup>  
*WINE: Michele Redde' La Moynerie' Pouilly-Fume, Loire Valley, France*



Cod Cauliflower and Caviar <sup>5,7</sup>  
*WINE: Alpha Estate, Malagouzia single vineyard, Amyndeon, Greece*



Gnocco Borago and Oyster Sauce <sup>2,3,4,7</sup>  
*WINE: Kyperounda Winery, Petritis Xynistery, Limassol, Cyprus*



Lamb, Eggs, Capers and Parsley <sup>4,7</sup>  
*WINE: Beyerscloof, Pinotage Reserve, Stellenbosch, South Africa*



DESSERT

Dry Soil Black Garlic, Parsnip and White Chocolate <sup>4,7</sup>  
*WINE: Bava, Malvasia di Coastlnuovo don Bosco, Piedmonte, Italy*

*Sommelier: Genadi Stefanov*





CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide