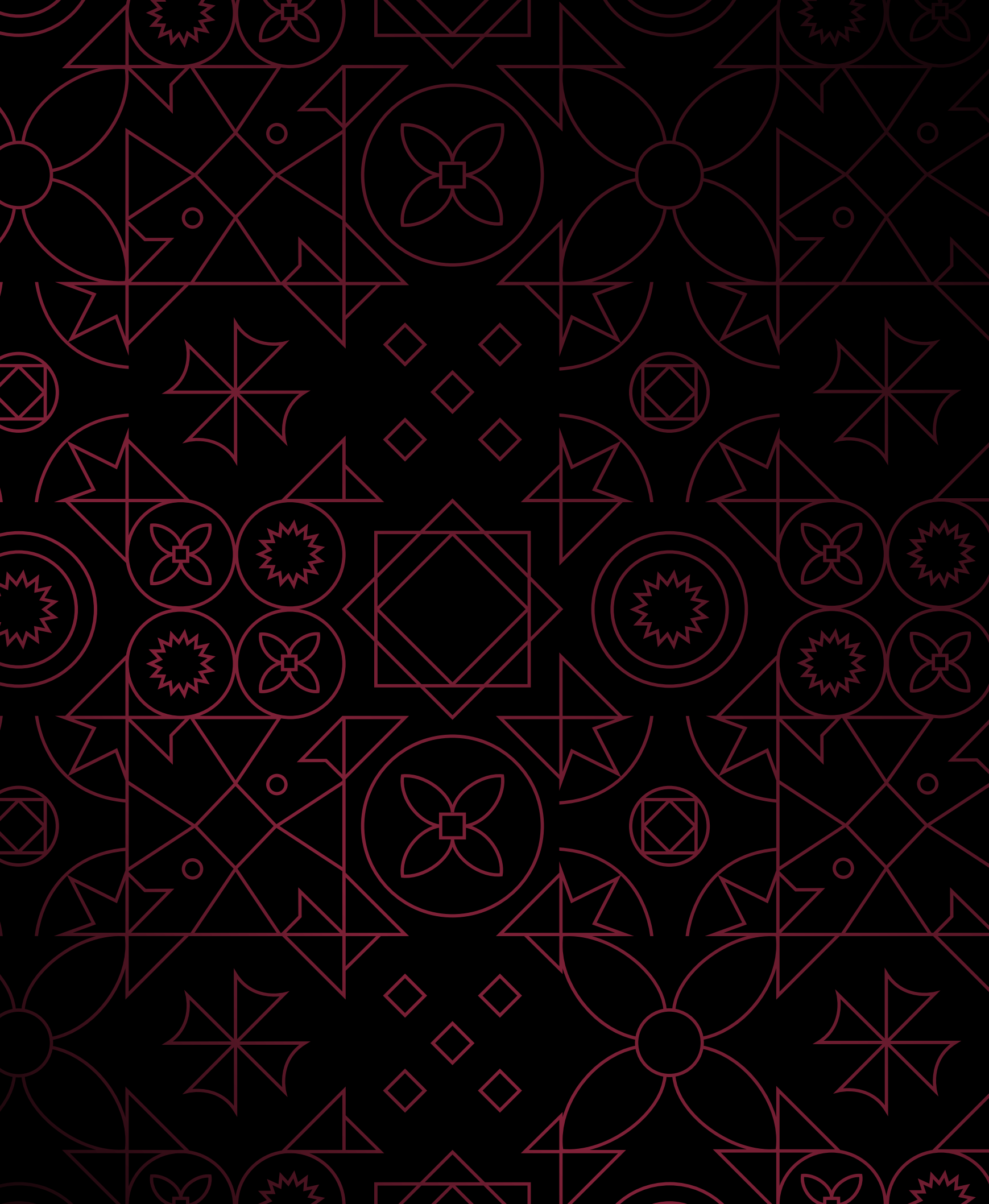




# Nocturne

MEDITERRANEAN DINING



# NOCTURNE TASTING MENU

## CONCEPT

The menu has been specifically designed on Mediterranean flavors by Chef Theodore Falser, a Michelin star chef from Italy, Alto Adige. Most of the products on this menu are sourced locally. He designed this menu thinking about sustainability and respect. In his mind, in order to maximize the dining experience, you should respect the raw materials 100%. During this tasting menu, you will have opportunities to respect these ingredients in ways that you might have never thought. Allow us to take you on a journey, one dish at a time following Chef's philosophy of

'URBAN. TASTE. NATURE.'

## MENU BY THEODOR FALSER

Amuse Bouche (12,14)

Citric Carob Salmon with Celery-Horseradish Mayonnaise (1,13)

Lamb Carpaccio with Pickled Cauliflower (7,14)

Homemade Cod Ravioli with Zucchini Emulsion (1,4,5,7,14)

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Citrus sorbet with Local Grappa  
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Selection of Main

Grilled Beef fillet with Jerusalem Artichoke puree and crispy burghul

Panzanella stuffed Red Mullet with Aubergine Caviar and asparagus (1,13,14)

Roasted Jerusalem artichoke textures with hazelnuts and Pine tree oil

Sautéed lamb saddle, caramelised cauliflower puree and roasted hazelnuts

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Chocolate and Amarena cherries cake with vanilla cremeaux

Pineapple moscovado with oatmeal cookie and grape syrup granite

Mascarpone pannacotta with berry zivania

Aerated yoghurt with marinated strawberries and peas powder

€45

Kindly inform your server for any allergies or intolerance

Above prices are inclusive of all taxes and service charge

# HALF BOARD PREMIUM WINE INCLUSIONS

## WHITE WINE

	by Bottle 75cl	by Glass 15cl		by Bottle 75cl
<b>Xynisteri, Persefoni</b> Cyprus, Paphos Dry and fruity wine	€30	€6	<b>Ugni Blanc, Baron de Valac</b> France Dry with aromas of grapefruit	€25
<b>Xynisteri Tsangarides</b> Cyprus, Paphos Dry, perfect with Greek salad	€30	€6	<b>Chenin Blanc, Cape Dream</b> South Africa, Stellenbosch Dry with aromas of guava	€25
<b>Xynisteri, Keo</b> Cyprus, Limassol Dry, light and great with seafood	€30	€6	<b>Moschofilero, Mantinia</b> Greece, Mantinia Dry and slightly salty on the palate	€25
<b>Xynisteri Blend, Aphrodite</b> Cyprus, Limassol Off-dry with hints of lemon	€25	€5	<b>Pinot Grigio, Le Rime, Castello Banfi</b> Italy, Tuscany Dry, light and fruity	€25

## ROSÉ WINE

	by Bottle 75cl	by Glass 15cl		by Bottle 75cl
<b>Carignan, Baron de Valac</b> France Aromas of wild berries	€30	€6	<b>Ktima Keo</b> Cyprus, Limassol Med-bodied with aromas of forest berries	€25
<b>Coeur de Lion</b> Cyprus Dry and fruity	€25	€5		

## **ALLERGENS**

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|--|---|
| <b>1</b> Cereals<br>Wheat, Rye, Barley, Oats | <b>9</b> Mustard  |
| <b>2</b> Celery                              | <b>10</b> Nuts<br>Almonds, Hazelnuts, Walnuts,<br>Cashews, Pecan nuts, Brazil nuts,<br>Pistachio nuts, Macadamia<br>or Queensland nut |
| <b>3</b> Crustaceans                         | <b>11</b> Peanuts   |
| <b>4</b> Egg                                 | <b>12</b> Sesame Seeds  |
| <b>5</b> Fish                                | <b>13</b> Soya  |
| <b>6</b> Lupin                               | <b>14</b> Sulphur Dioxide   |
| <b>7</b> Milk                                |   |
| <b>8</b> Molluscs                            |   |

Above prices are inclusive of all taxes and service charge  
In case of unavailability of any wine or vintage, a suitable substitute will be recommended

