



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)

Salt Baked Celeriac with Apple Salicornia (1,13)

Daikon Pastrami with Pickled Cauliflower (14)

Watermelon carpaccio with Crispy tofu Praline (1,5,13)

Citrus sorbet with local grappa (1)

Roasted jerusalem artichokes textures with hazelnut and pine tree oil

Pineapple Moscovado with oatmeal cookie and grape syrup granité (1,10,14)

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

ROSÉ WINE

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

ALLERGENS

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

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

