

EPISTOSINI

Josper
96 \$/pers.

Plates to be shared, menu for the
whole table

Raw

6 oysters	23.
12 oysters	42.
24 oysters	78.

Appetizers

Québec sea urchin	23.	Sauces	
Urchin mousse, beets, strawberry, rhubarb, shiso		Tzatziki	9.
King Ora salmon tartare	26.	Tyrokafteri	9.
Salmon skin, avocado, rhubarb ponzu, pine nuts		Melitzanosalata	9.
Blue fin tuna tartare	28.	Hummus	9.
Phyllo dough mille-feuille, shiitake, oyster mushrooms, miso truffes mayo, sesame		Choice of three	23.
Stripped bass	24.	Fried zucchini	16.
Tomato water, rose hip emulsion, almond		kefalograviera, garlic sauce	
Snow crab salad	24.	Classic saganaki	18.
Nordic shrimps, yuzu mayonnaise, sea buckthorn, saltworth		kefalograviera, ouzo, fennel, mostarda	
Seared scallops	26.	Feta saganaki	18.
Foie gras, celeriac, apricots		Sesame, thyme honey	

From our Josper grill

Ask about our daily arrivals

Seafood platter	96.	Grilled octopus - 200gr	28.
Mediterranean sea bass	74.	Giant grilled Shrimps - 2un	23.
Royal porgy	62.	Fried or grilled squid - 200gr	22.
Grilled Lobster	68.	Grilled U10 scallops - 2un	22.
Québec lamb rack - 16oz	69.	Snow crab section	32.
Rib eye 1855 - 22oz	71.		

Sides

Greek salad	+7 18.	Grilled zucchini and peppers	14.
Seasonal green salad, kefir dressing	14.	Grilled carrots, miso and truffle mayo	16.
Fried hasselback potatoes, sauce gribiche	11.	Grilled oyster mushrooms, black garlic	+8 20.
Lemon roasted potatoes	11.	Grilled artichokes, mint and pistachios	+9 21.