

the Menu

Inspiration:

A coastal reverie—ocean silk, buttery richness, and Champagne light gliding across the water.

HORS D'OEUVRES – GOLDEN KISS

Prosciutto with Melon

A radiant contrast of saline and summer sweetness that charms in a single bite.

Pairing: Veuve Clicquot Brut Champagne — Effervescence resets the palate; orchard fruit echoes the melon with effortless grace.

APPETIZER – OCEAN JEWEL

Tuna Tartare

Knife-cut tuna—cool, pure, and luminous—whispers of the sea with every bite.

Pairing: Alphonse Mellot Sancerre La Moussière — Flinty minerality and citrus snap sharpen the tuna's delicacy and cleanse the palate to crystal clarity.

SALAD – ROSÉ GARDEN

Tomato Burrata

Warm tomato juices and cool, cream-laden burrata collide in a perfect, velvety burst.

Pairing: Château Miraval Côtes de Provence Rosé — Wild strawberry, peach, and garrigue lift the basil and brighten the cream without adding weight.

SOUP – VELVET TIDE

Lobster Bisque

A deep, shell-rich caress—silky, aromatic, and impossibly plush.

Pairing: Louis Jadot Pouilly-Fuissé — Buttery Burgundian Chardonnay mirrors the bisque's texture while stone-fruit acidity keeps it buoyant.

PALATE CLEANSER – CRYSTAL FROST

Lime Sorbet with Champagne

A starlit chill: citrus zest and micro-bubbles sweep the slate clean for the fireworks to come.

MAIN ENTRÉE – CROWN OF THE OCEAN

Butter-poached Lobster

Lobster rendered to velvet in warm butter—luxury distilled.

Pairing: Louis Roederer Blanc de Blancs Champagne — Chardonnay precision, chalk, and citrus amplify sweetness and cut the butter with jewel-like clarity.

DESSERT – SCARLET FLAME

Crêpe Ballon Rouge, flambéed with berries

Lace-thin crêpes, caramelized edges, berries ablaze—sweetness with a flicker of smoke.

Pairing: 30-Year Tawny Port — Walnut, toffee, and dried fig mirror the flambé's caramel notes while a gentle acidity keeps every bite alive.

CULINARY MAESTRO

Miloš Lazić