topaz

CHEF'S DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

'ÇANAKKALE' YELLOWFIN TUNA & AVOCADO
Fermented cilantro relish, caviar jelly
Yedi Bilgeler Khilon Sauvignon Blanc - Denizli, 2025

SEARED KING SCALLOP
Carrot fondant, trumpet mushroom, langoustine consommé
Doluca Signium Rose Merlot Pinot Noir - Saroz, 2023

THREE-STEP STUFFED LAMB PIRUHI
Young wild tomato, sage butter
Likya Arkeo - Acıkara, 2021

SEASONAL FRUIT SORBET

TAURUS MOUNTAIN GOAT KID SHOULDER
Root herbs, Firik wheat keskek, fermented trumpet mushroom
Kavaklıdere Pendore Esprit Des Sommeliers - Manisa, 2022

LICORICE & PASSION FRUIT PARFAIT
Fermented wild berries, hibiscus sorbet
Kavaklıdere Tatlı Sert Narince - Tokat, 2012

Tasting Menu 6800 TL
5 Glasses of Matching Wine 4200 TL

For the ease and rhythm of our service, we kindly ask our guests to choose 1 of our menus and allow us a minimum of 2 hours.

Chef Tevfik Alparslan

topaz

CHEF'S VEGAN DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

'URLA' YOUNG ARTICHOKE & FERMENTED SEA BEANS
Smoked Anatolian pepper foam

Pamukkale Artı Sauvignon Blanc - Denizli, 2025

SAKIZ SQUASH & ROASTED PEPPERS RAVIOLI
Wrinkled tomatoes, vegan cheese, almond milk

Kavaklıdere Egeo Roze - Denizli, 2024

'AYVALIK' BEANS PILAKI & FERMENTED ROOT VEGETABLE

Kuzubağ Çalkarası - Denizli, 2025

SATSUMA SORBET

CHARGRILLED ASPARAGUS
Morel mushroom, truffle red potato

Likya Pinot Noir - Antalya, 2025

SEASONAL FRUIT SORBETS

Pamukkale Mulier Misket Semi Sweet - Denizli, 2025

Tasting Menu 5500 TL
5 glasses of matching wine 3400 TL

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Chef Tevfik Alparslan