

DEGUSTATION MENU

Homemade bread selection

Amuse bouche - Chef's welcome

"Gemista"

Tomato, veggies, peppermint, bitter eggplant & burnt goat cheese

Scallops

Cucumber, fennel, edamame, fish roe mousse with wasabi & calamansi

Octopus "Stifado"

Smoked potato, red wine rosemary sauce & baby onions

or

"Kakavia"

Catch of the day, "kakavia" sauce, ratatouille, saffron cream, capers & lemon confit

Duck

Beetroot, hoisin sauce, plums, grapefruit & berries

or

Lamb

Wild green, fresh herbs, green olives & grey bottarga

Pre dessert

Pineapple

Maple syrup, rum, passion fruit & coconut

or

Choco praline

Chocolate Crèmeux, compote des framboises, cacao crumble, coffee & framboise sorbet "

Migniardises

1 90.00 per person

With Wine pairing + 110€ per person

With Cocktail pairing + 90€ per person

With Non-alcohol pairing + 60€ per person



Consulting

Alessandro Sipsas F&B Manager

Iosif Manouselis Executive Chef

Please inform us about any allergies

The above price is in euro

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)