



Degustation Menu

Fresh-Baked Bread

Served with extra virgin olive oil, "katiki" Greek cheese, olives

Amuse Bouche

Chef's welcome of the day

Summer Mesclun Salad

Mesclun leaves, prosciutto crudo, melon, cherry tomato, gruyere cheese from Naxos Island, carob-balsamic dressing

Santorinian Fava

Caramelized onions, capers, tomatoes, smoked eel, balsamic vinegar, chives

Catch of the Day

Catch of the day with carrot puree, citrus, ginger, couscous salad with fresh herbs, seasonal veggies

OR

Ribeye

Black Angus ribeye, country style potatoes, rocket salad, parmesan, chimichurri

Pre Dessert

Greek Orange Pie


Chocolate ganache, crumble, passion fruit, chocolate ice cream

OR

Chocolate Brownie

with butterscotch sauce, cocoa crumble, vanilla ice cream

110€ per person



white rock

Consulting

Georgios Arvanitis F&B Manager

Yiannis Fyntanis Chef

Please inform us about any allergies

