

## Menu A la Carte

### Appetizers

**Carpaccio roll from Greek beef, made like Santorinian loutza** € 35,00  
Wrapped with grilled vegetables / marinated mushrooms / pickles / mustard seeds / gruyere sfaires

**Greek blue crab** € 42,00  
Crab salad / crab jelly / apple espuma / baby gem / dill / golden haring caviar / citrus

**langoustine two ways** € 44,50  
Celery - oyster mushrooms / tartare / sun flower seeds

**Grilled octopus & calamari** € 39,50  
Fish roe egg salad / tomato marshmallow / black mayonnaise

### Main Dishes

**lobster** € 55,50  
Lobster / summer "corn pie" / carrot cream / Mediterranean fish sauce / lobster butter

**Sea bass** € 39,00  
Mushrooms / spinach / lemony fish creamy sauce / parsley oil

**Our Moussaka** € 39,00  
Eggplant / beef oxtail / tomatoes confit / pecorino espuma / crunchy potatoes

**lamb** € 44,50  
Loin in herb crust / lamb solder confit / kebab / lamb jus with herbs / ship yogurt / carrots / topinambour puree

**Veal fillet** € 45,50  
Medaillon / potatoes / onion espuma / crispy granola / Visanto wine sauce

**Corn fed baby rooster** € 40,00  
Crispy skin / potatoe / lemon / its leg confit in croquete / truffle

### Desserts

**Coffee - apple** € 20,00  
Chocolate - coffee cream / apple compote

**Cherry** € 20,00  
Pistachio cream / sour cherries

**Raspberry** € 20,00  
Meringues / raspberries cream / cream Brule

**Dulcey - tonka** € 20,00  
White chocolate caramelized cream / exotic fruit coulis / chocolate ice cream

Executive chef: Nikos Nikolinakos

## Menu Degustation

### Appetizers around Greece

Tomato / feta's Sphere / basil gel  
Spinach pie tartelete / gruyere espuma  
Chicken skin black waffle / golden herring caviar / egg cream / sour cream  
"Volcano" fava croquettes / onion cream / smoked eel / beetroot  
Potato / egg yolk / truffle cream  
Cheese - potato puffs/spicy cheese cream

**Greek blue crab**  
Crab salad / crab jelly / apple espuma baby / gem - dill / golden haring caviar / citrus

**lobster**  
Lobster / summer "corn pie" / carrot cream / Mediterranean fish sauce / lobster butter

**lamb**  
Loin in herb crust / lamb solder confit / kebab / lamb jus with herbs / ship yogurt / carrots / topinambour puree

### Predessert

Chocolate - coffee cream / apple compote

### Mignardises

Price € 150,00 p.p. • Wine pairing € 55,00