

Spring Menu

105€

OYSTER

ossetra caviar, fermented cucumber, thousand leaf

BONITO

lovage, green apple, kiwi

SHRIMP

orange, mussels, marigold

SQUID

horseradish, fennel pollen, basil

72 DAYS DRY AGED BEEF

cherry plum, pomegranate, ramson cape

EEL MINI BURGER

guanciale, vadouvan, sorrel

"CHALKITIKO"

red pepper, basil vinegar, chili

QUAIL EGG

potato, seaweed, chorizo

(Ossetra caviar +22€)

(Beluga caviar 10gr +100€)

(Lobster + 52€)

EEL

emmer wheat, pear, chervil

GOAT

aspromitiko bean from Limnos, wild garlic

(Japan Wagyu beef Kagoshima A5 + 38€)

PEAR

pecan, yogurt, peppermint

TOPINAMBUR

mandarin, black garlic, chestnut

MACARON

lime, raspberries

PATE DE FRUIT

pumpkin, sea buckthorn

CHOCOLATE

Sommelier's pairing 85€ | Vintage Sommelier's Pairing 140€

Fine Sommelier's pairing 350€ | Juice pairing 75€

If you have any allergy or intolerance to any food or food ingredient, please consult our employees in order to advise you on the allergen substances in foods provided.