

Summer Menu

110€

OYSTER

ossetra caviar, fermented cucumber, thousand leaf

AMBERJACK

lovage, green apple, kiwi

SHRIMP

orange, mussels, marigold

72 DAYS DRY AGED BEEF

cherry plum, pomegranate, ramson cape

EEL MINI BURGER

guanciale, vadouvan, sorrel

PORCINI

hazelnut, wild garlic, koji

(Ossetra caviar +24€)

(Beluga caviar 10gr +100€)

PEAS

nettle, sorrel, horseradish

(Lobster + 56€)

"CHALKITIKO"

red pepper, basil vinegar, chili

GOAT

aspromitiko bean from Limnos, x.o sauce

(Japan Wagyu beef Kagoshima A5 + 38€)

BRANCH

xigalo, berries, carob

PEAR

pecan, yogurt, peppermint

STRAWBERRY

pistachio, elderflower, bronze fennel

MACARON

lime, raspberries

PATE DE FRUIT

pineapple, red chili

CHOCOLATE

Sommelier's pairing 85€ | Greek Sommelier's Pairing 120€

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.