

Autumn Menu

110€

OYSTER

ossetra caviar, fermented cucumber, thousand leaf

MELON

hyssop, caper, horseradish

AMBERJACK

lovage, green apple, kiwi

SEEFOD PLATTER

fig, tarama, celery

TOMATO

pistachio, basil, watermelon

SHRIMP

orange, mussels, marigold

72 DAYS DRY AGED BEEF

cherry plum, pomegranate, ramson caper (Ossetra caviar +24€)
(Beluga caviar 10gr +100€)

EEL MINI BURGER

guanciale, vadouvan, sorrel

"CHALKITIKO"

red pepper, basil vinegar, chili

(Lobster + 56€)

GOAT

aspromitiko bean from Limnos, x.o sauce

(Tuber Melanosporum + 25€)

(Japan Wagyu beef Kagoshima A5 + 38€)

PEAR

pecan, yogurt, peppermint

GRAPE

honey, verjuice, pollen

TODAY'S HARVEST

PATE DE FRUIT

apricot, lime

WATERMELON

Sommelier's pairing 90€ | Greek Sommelier's Pairing 130€

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.