

Spring Menu

120€

SEAFOOD PLATTER

fig, tarama, celery

AMBERJACK

lovage, green apple, kiwi

SHRIMP

orange, mussels, marigold

SPRING SALAD

green peas, nasturtium, bronze fennel

72 DAYS DRY AGED BEEF

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

"CHALKITIKO"

red pepper, basil vinegar, chili

MOREL

yeast, spruce, lemonthyme

Lobster + 56€)

EEL

sea lettuce, vadouvan, black garlic

GOAT

aspromitiko bean from Limnos, x.o sauce
(Tuber Melanosporum + 25€)

(Japan Wagyu beef Kagoshima A5 + 38€)

LEMON

mint, chamomile, myrtle

CAROB

cacao, barley, berries

MADELEINE

PATE DE FRUIT

SALTED CARAMEL

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

Fine Sommelier's Pairing 350€ | Non Alc. 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.