

# Summer Menu

**120€**

## SEAFOOD PLATTER

fig, tarama, celery

## MELON

anise hyssop, cucumber, elderflower

## AMBERJACK

pear, loquat, lovage

## SHRIMP

orange, mussels, marigold

## SUMMER SALAD

green peas, nasturtium, bronze fennel

## 72 DAYS DRY AGED BEEF

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

## MOREL

roasted yeast, spruce, lemonthyme

## EEL

sea lettuce, vadouvan, black garlic  
(Lobster + 56€)

## GOAT

aspromitiko bean from Limnos, x.o sauce

(Japan Wagyu beef Kagoshima A5 + 38€)

## LEMON

chamomile, mint, myrtle

## CAROB

cacao, barley, berries

## MADELEINE

## PATE DE FRUIT

## TODAYS HARVEST

**Terroir Pairing 85€ | Greek 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.*