

Summer Menu

120€

SEAFOOD PLATTER

fig, tarama, celery

TOMATO

smyrniun, basil, rose

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€)
(Beluga caviar 10gr +100€)

EEL

sea lettuce, green apple, 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.