



Christmas Eve

Executive Chef: Gkikas Xenakis

FESTIVE MENU

Oh Christmas Treats!

Karioka

foie gras | chocolate | bergamot

Loukoumas

anthotyros | lemon | honey

Pasteli

smoked eel | chestnut | kumquat

Cocoa

topinambur | truffle | hazelnuts

Biscuit

ginger | mushroom | blueberries

Savory Night!

Red Shrimps from the Argolic Gulf

cauliflower | tangerine | yellow curry

Pumkin Manti

mushroom | walnuts | chives

John Dory

lentils | cabbage | pumkin

Venison

walnuts | apple | spice sauce

For Santa!

Quince

yogurt | sunflower seed | pomegranate

Chestnut

pear | beetroot | tangerine

Mignardises

Τιμή: 150 euros / person