



SEA & NATURE

Executive Chef: Gikas Xenakis

PESCATARIAN MENU

Crab

cauliflower | sour apple | lemon verbena

Beetroot

chard | vanilla fruit | almond

Mageiritsa**

scallops | mussels | fennel

Catch Of The Day

potato | broccoli | artichoke

Grifola

parnsnip | truffle | vegetable demi-glace

Mushroom Pastitsio*

wild mushrooms | foamy béchamel
gruyère crumble

Tsoureki

red fruits | milk chocolate
tangerine sorbet

Tasting Menu

5** courses	€90/person
6* courses	€105/person
7 courses	€120/person

Wine Pairing

75ml / glass

5 courses	€50/person
6 courses	€60/person
7 courses	€70/person

Premium Wine Pairing

75ml / glass

5 courses	€75/person
6 courses	€90/person
7 courses	€105/person