



# GARDEN & NATURE

VEGAN MENU

Executive Chef: Gkikas Xenakis

## Beetroot

grapes | chard | almonds

## Roasted Celeriac

hazelnut | pear | wild mushrooms

## Wild Greens Pie

phyllo | fresh wild greens

## Risotto 'Gemista'\*

tomato | zucchini | mint

## Mushroom

parsnip | rosemary | vegetable demi glass

## Halva Mousse

pistachio | tahini | lemon sorbet

## Tasting Menu

5* courses	€75/person
6 courses	€90/person

## Wine Pairing

75ml / glass

5* courses	€50/person
6 courses	€60/person

## Premium Wine Pairing

75ml / glass

5* courses	€75/person
6 courses	€90/person

Some courses may contain traces of nuts or other allergens.  
Please inform the staff of any allergies or dietary restrictions.