

Festive Menu

Executive Chef: Gikas Xenakis



FRESH CRAB

cauliflower | apple | radish

DIPLES

anthotyros | truffle honey | walnut

WILD MUSHROOMS

mushrooms broth | Naxos gruyere

SCALLOPS

cabbage | kumquat | pumpkin sauce

PUMPKIN LASAGNA

mushrooms | Olympus gruyere | black truffle

JOHN DORY

celeriac | apple | kefir sauce with caviar

DUCK

beetroots | pear | molasses

TANGERINE

vanilla fruit | lotus | Sichuan pepper

CHESTNUT

spices cream | almonds | pear

Festive Menu
€160

Wine Pairing
€100

