



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Crab

fennel | peach | chamomile

Tartare 'Giouvarlaki'

beef Ω3 | avgolemono | dill

Pumpkin Mousse

chestnuts | apaki | black truffle

Fresh Fish (Catch of the Day)*

lentils | carrot | spinach

Lamb

topinambur | wild mushrooms | onions

Galatopita

pistachio | caramelised phyllo | wild cherries sorbet

5 courses* | €65

Wine Pairing | €40

Premium Wine Pairing | €70

6 courses | €78

Wine Pairing | €48

Premium Wine Pairing | €84

Cheese course €9

GARDEN & NATURE

Beetroots

grapes | amaranth | almonds

Celeriac

goat cheese | pear | clove

Pumpkin Mousse

chestnuts | black truffle

Gemista*

tomato | zucchini flowers | spearmint

Moussaka

mushrooms | eggplant | potato béchamel

Almond Praline

peach | caramel | yogurt sorbet

5 courses* | €65

Wine Pairing | €40

Premium Wine Pairing | €70

6 courses | €78

Wine Pairing | €48

Premium Wine Pairing | €84

Cheese course €9

Some dishes may contain nuts or their derivatives.
Please inform our staff for any allergies or dietary requirements.