



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Cretan Dakos

xinomizithra | tomato | caper

Crab

fennel | plum | chamomile

Meatball Ω3 **

beef tartare | potato | yoghurt

Fresh Fish (Catch of the Day)*

beetroots | amaranth | almonds

Lamb

green beans | eggplant | cumin

Fig

anise | grapes | fig sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9

GARDEN & NATURE

Feta - Watermelon

Feta crème brûlée | rocket | wasabi

Beetroots

grapes | amaranth | almonds

Fava**

zucchini | peach | verjuice

Gemista*

tomato | zucchini flowers | spearmint

Moussaka

mushrooms | eggplant | potato béchamel

Strawberry

yoghurt | basil | strawberry sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9