



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Beetroot

vanilla fruit | chard | almonds

Mullet

cabbage | sour apple | dill

Revithada

zucchini | fennel | Florina peppers

Aegean Fish **

string beans | pumpkin

Pastitsio *

braised oxtail | wild mushrooms

Lamb

fava | kale | green olives

Greek Coffee Crèmeux

hazelnut | raspberry | rose

Tasting Menu

5 courses	€ 90
6 courses	€ 105
7 courses	€ 120

Wine Pairing

75 ml/ glass

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

GARDEN & NATURE

Beetroot

vanilla fruit | chard | almonds

Pumpkin

manoura cheese | pistachio | tangerine

Revithada

zucchini | fennel | Florina peppers

Cauliflower **

hazelnut | pear | Olympus gruyere

Chestnuts *

Brussel sprouts | topinampur | onions

Wild Mushroom

parsnip | black truffle

Greek Coffee Crèmeux

hazelnut | raspberry | rose

Tasting Menu

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

Premium Wine Pairing

75 ml/ glass

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