



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Crab

fennel | plum | chamomile

Tartare 'Giouvarlaki'

beef Ω3 | avgolemono | dill

Pumpkin Mousse**

chestnuts | apaki | black truffle

Fresh Fish (Catch of the Day)*

lentils | carrots | spinach

Lamb

topinambur | wild mushrooms | onions

Sfakiani Pita

honey | xerotigana pastries | grapes sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

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

Macedonian Halva Mousse

tahini praline | pistachio | lemon sorbet

4 courses** | €45

Wine Pairing | €25

5 courses* | €55

Wine Pairing | €30

6 courses | €65

Wine Pairing | €35

Cheese course €9

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