



TASTING MENUS

Executive Chef: Gikas Xenakis

EARTH & SEA

Chub Mackerel

zucchini | peach | sea urchin

Tartare 'Giouvarlaki'

beef Ω3 | avgolemono | dill

Ravioli

chestnuts | chanterelle | black truffle

Fresh Fish (Catch of the Day) *

cucumber | sweet potato | clams

Lamb

eggplant | sour frumenty | cumin

Apricot

white chocolate | almond | rosemary

Tasting Menu

5* | 6 courses €70 | €85

Wine Pairing

75ml / glass

Oeneus	€48		€54
Europa	€52		€60
Themis	€62		€74
Dionysus	€74		€88
Atlas	€88		€105

*These names correspond to specific sets of wine pairings.
For more information, contact us, or ask our sommelier.*

Cheese course €10

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

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

Chocolate 66%

cherry | pistachio | Kirsch ice cream

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