



Chef's Table

Tomato

Tartar & Textures of Tomato as a Salad

Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Caviar

Martini served Caviar, Langoustine & Santorini Fava

Fennel Bulb on BBQ

Assyrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Fish of the Day

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,
Assyrtiko Wine & Local Flavors Sauce

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

Main Course

Cheese Trolley

Selection of Greek Cheese

Seasonal Fruits & Strawberry Ice Chocolate Truffle

Soufflé

Chios Island Mastic & Lemon Sorbet

Migniardise

455€ per person

