



Tasting Menu
Gluten Free

Tomato

Tartar & Textures of Tomato as a Salad

Mussels

Greek Mussels & Saffron

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava
from Yannis Nomikos Estate

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato Roll &
Santorinian-Style Béarnaise Sauce
Supplement 45€ per person

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant, Tarragon, Accompanied
with Slow-Cooked Neck & Artichoke

Cheese Trolley

Selection of Greek Cheese

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

Menu Tasting: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 144€ per person
Non-Alcoholic Pairing: 105€ per person





Tomato

Tartar & Textures of Tomato as a Salad

Potatoes

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Artichoke

Cooked in a Cocotte with Vegetables

Fennel Bulb on BBQ

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

Risotto

With Truffle, Mushrooms & Grilled Tofu

Lemon & Orange Blossom Sorbet

Fruits

Seasonal Fruits Tartar & Strawberry Ice

Migniardise

Menu Tasting: 200€ per person
Wine Pairing: 145€ per person
Premium Wine Pairing: 252€ per person
Cocktail Pairing: 144€ per person
Non-Alcoholic Pairing: 105€ per person





Tasting Menu
Vegetarian

Tomato

Tartar & Textures of Tomato as a Salad

Potatoes

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Fennel Bulb on BBQ

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

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate

Ravioli

Filled with Feta Cheese, Greek Truffle, Salicornia & Santorinian Tomato Velouté

Cheese Trolley

Selection of Greek Cheese

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

200€ per person

