



Premium 8 Course Menu with our Chef's Best Recommendations

## Chef's Table

### Yellowtail

Capers | Fig Leaf Oil & Focaccia

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### Caviar

Langoustine & Local Ouzo Ice

### Fennel Bulb on BBQ

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil

### Lobster

'Kakavia' with Lobster Gnocchi & Vegetables

### Fava from Yannis

Greek mushrooms | Smoked Egg Yolk & Zephyr of Fava  
from Yannis Nomikos Estate

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### Main Course

### Cheese

### Meringue

Eucalyptus Ice Cream | Pistachio & Fig Marmalade

### Mignardises

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455€ per person

