

salads

Chard salad, spinach, cauliflower, pears and tahini dressing
15€

Green salad with avocado, arugula and apple, cranberry dressing and chevre cheese
16€

Warm winter root salad, black truffle vinaigrette
20€

Boiled greens salad with salmon tartare
22€

starters

Soup of the day
13€

Wild mushroom tart
21€

Beef carpaccio with "Arseniko Naxou" cheese cream,
crispy capers and truffles pearls
26€

Black angus beef tartare with flavored beurre noisette and bottarga
26€

Marinated shrimps in chili & lime,
green apple tartare, green apple purée and clam sauce
21€

Yellowtail ceviche in aji amarillo sauce
22€

Sea bass carpaccio with sea urchin, bottarga,
tomato water, passion fruit, olive oil and toasted bread
26€

cheese platter

Greek cheese selection P.D.O.
21€

pasta and risotto

Pumpkin gnocchi, wild mushrooms,
pumpkin velouté, parmesan cream, arugula pesto
17€

Spinach risotto, vegan feta (VEGAN)
19€

Pappardelle with duck ragu
21€

Tagliolini with truffle and carbonara sauce in a sphere
33€

fish and meat

Salmon with soy sauce and honey,
celeriac purée and mini kohlrabi salad
26€

John Dory fish with kakavia sauce and vegetables
42€

Grouper with mustard crust,
olive oil mashed potato and arugula sauce
44€

Hot chicken terrine stuffed with mushrooms,
parsnip puree and mushroom jus
21€

Iberico pork pluma with miso glaze,
quince puree, savoy cabbage, pomegranate sauce
32€

Lamb shank wellington with a sauce from its juices and topinambur
32€

Black angus strip loin tagliata, sweet potato purée,
caramelized Jerez vinegar sauce
35€

Wagyu flap steak, potato dauphinoise, red wine sauce
55€

Short rib cooked in red wine, mashed potatoes with truffle (for 2 people)
73€

Bread & Dip 3€