

Dinner Menu

First

freshly-baked bread with breadsticks and dip - 2.5€

Soup of the day - 11€

Seabass ceviche

fennel, yuzu kosho, tiger milk,
orange and fish roe - 19€

Beef fillet tartare

espelette pepper, garlic caper
and smoked mayo - 20€

“Potato”

grilled potato, potato puree
with black truffle, potato chips
and aged parmesan cheese - 16€

Celeriac

baked in salt crust, seasonal mushrooms
and fricassee greens - 17€

Burrata

grilled pumpkin salad,
hazelnut, carob rusk
and berry vinaigrette - 15€

Warm potato salad

with smoked eel, watercress, fresh herbs,
sweet garlic emulsion and caper - 17€

Mixed salad

seasonal vegetable flakes, grilled beets,
walnut, pear and goat cheese - 13€

Orzo

shrimp, ‘nduja’, tomato sauce
and ouzo flavour - 19€

Gnocchi

with baby veal cheeks, gorgonzola sauce
and hazelnut - 18€

Bucatini

crispy guanciale, aged parmesan cheese
and black truffle - 17€

Risotto

saffron, and seasonal
mushroom chutney - 15€

Second

Salmon “meuniere”

sautéed spinach, grilled topinambur
and burned butter sauce,
with lemon and caper - 23€

Seabass

chickpeas cream and salad, fennel
and orange ponzu - 24€

Free range chicken

marinated with spicy herbs,
smashed potato and chimichurri sauce - 20€

Pork “schnitzel”

Brussels sprouts, lettuce, kohlrabi,
smoked pancetta and caesar sauce - 22€

Veal fillet

potato cream and terina,
mushroom chutney
and sichuan pepper sauce - 38€

Tagliata

grilled Black Angus flap steak
and butter sauce with tarragon - 39€

SIDES

fried sweet potatoes 5€
potato puree with black truffle 6€
mini mixed salad 4€
seasonal greens 4€

Desserts

Chocolate

bitter chocolate cremeux,
crunchy cereal base, caramelized popcorn,
namelaka tonka and milk chocolate ice-cream - 11€

“Apple pie”

caramelized apple, cinnamon crumble,
vanilla ice-cream and caramel sauce - 10€

Profiterole

crispy choux with vanilla cream,
vanilla ice-cream and chocolate sauce - 12€



Menu: Executive Chef: Giannis Liokas
General Manager: Effie Kostaki
All legal taxes are included in the prices