# Lunch Menu

# **Sandwiches**

#### **Toast**

fermented bread, smoked turkey or ham and kasseri cheese -  $5\epsilon$ 

#### Brioche

stracciatella, mortadella, pistachio pesto and baby spinach -  $8\varepsilon$ 

#### **BLT**

whole grain fermented bread, smoked bacon, fried egg, butterhead lettuce, tomato and mayo - 9e

#### Hide & Seek croque madame

fried egg, prosciutto cotto, gruyere cheese and béchamel - 13€

# **First**

freshly-baked bread with breadsticks and dip - 2.5€

Soup of the day - 11€

#### 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 - 166

#### **Burrata**

grilled pumpkin salad, hazelnut, carob rusk and berry vinaigrette - 156

#### **Mixed Salad**

seasonal vegetable flakes, grilled beets, walnut, pear and goat cheese - 136

#### Hide & Seek "Caesar"

chicken, crispy pancetta, anchovy vinaigrette and parmesan cheese - 14 $\varepsilon$ 

#### Linguine

tomato sauce, basil, cherry tomatoes and stracciatella -  $13\epsilon$ 

#### Gnocchi

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

#### **Bucatini**

crispy guanciale, aged parmesan cheese and black truffle -  $17\epsilon$ 

# Risotto

saffron, and seasonal mushroom chutney - 15 $\varepsilon$ 

# —— Second

#### Salmon "meuniere"

sautéed spinach, grilled topinambur and burned butter sauce, with lemon and caper - 236

### Seabass

chickpeas cream and salad, fennel and orange ponzu - 24 $\varepsilon$ 

## Free Range Chicken

marinated with spicy herbs, smashed potato and chimichurri sauce -  $20\epsilon$ 

## **Smashed Beef Burger**

aged cheddar cheese, caramelized onions, bacon and pickled mayo - 16 $\varepsilon$ 

## **Tagliata**

grilled Black Angus flap steak and butter sauce with tarragon - 39 $\varepsilon$ 

#### **SIDES**

fried sweet potatoes  $5\varepsilon$ homemade fried potatoes  $4\varepsilon$ potato puree with black truffle  $6\varepsilon$ seasonal greens  $4\varepsilon$ mini mixed salad  $4\varepsilon$ 

# **Desserts**

#### Chocolate

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

## "Apple Pie"

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

#### Profiterole

crispy choux with vanilla cream, vanilla ice-cream and chocolate sauce - 12 $\varepsilon$ 

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