

Chef's Tasting Menu

AMUSE BOUCHE

AMBERJACK

Raw amberjack, greek salad components, caper leaves, verjuice vinaigrette, oregano oil.

HERITAGE SALAD

Heirloom tomatoes, marinated melon, fresh cheese, "noumboulo", tomato soup sorbet.

SPINACH PIE

Homemade pasta, spinach, fresh herbs, "Sfela" cheese from Mani, spinach vinaigrette.

- OR -

CAVIAR "THESAURI" (+50€)

10g Ossetra caviar, aged rice cooked in Santorinian tomato water, crayfish tartare.

WHITE GROUPE

White Grouper fillet a la "Spetsiota", zucchini, Cycladic parsley salad, caramelised onions.

BEEF STRIP LOIN

Beef strip loin, grilled lettuce heart, tomato pesto, black garlic, green peppercorns.

PRE-DESSERT

NORTH GREECE

Raspberry ganache with pine tree 'pebbles', milk chocolate 'leaves', pistachio, blueberry sorbet.

MIGNARDISE

175€ per person

Wine Pairing 115€ per person

Vintage Wine Pairing 160€ per person

