



APPETIZERS

Selection of Homemade bread		16 €
Sourdough / olive oil / butter / fleur de sel (Portion for 2)		
Apple tacos / Athenian salad / crab / sea urchin		34 €
Marinated red shrimps / Sea urchin / garden vegetable / pickle / dehydrated feta		36 €
Zakynthian pie / Wateronion / prentza cheese / dill	V	30 €
Pastitsio / Black truffle / oxtail ragu / pasta / pecorino cream		32 €
Imam / Eggplant / smoked tomato / crispy onion / barrel aged feta	V	30 €

MAIN COURSES

Catch of the day / Fricassee / mussels / avgolemono / pistachio		48 €
Bourdetto / Flying fish / celery-fennel cream / pickle		46 €
Sofrito / Veal / potato cream / 12 months aged graviera / summer truffle		44 €
Rooster Pastitsada / Pasta / spetseriko / dehydrated feta / tendura		42 €
Lamb / Zucchini / potato / jus		46 €
Mousaka / Eggplant / zucchini / potato / mushroom	V	40 €

DESSERTS

Wild Zakynthian strawberries / Yogurt / Namelaka verbena / yogurt cream / wild strawberries consommé / floral pollen / honey ice cream		24 €
Walnut pie / Monte chocolate / caramelized pecan / kumquat sorbet		23 €
Greek coffee cube / Parfait coffee / chocolate Manjari 64% / hazelnut / sorbet bergamot		27 €

V Vegetarian choice

You are kindly requested to contact the restaurant manager in case you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we used to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.



DEGUSTATION MENU

Amuse Bouche

Apple tacos / Athenian salad / crab / sea urchin

Selection of Homemade bread

Sourdough / olive oil / butter / fleur de sel

Zakynthian pie

Wateronion / prentza cheese / dill

Rooster Pastitsada

Pasta / spetseriko / dehydrated barrel aged feta / tendura

Catch of the day

Fricassee / mussels / avgolemono / pistachio from Aigina

Salepi

Greek ice drink salepi / limoncello / cinnamon

Sofrito

Veal / potato cream / 12 months aged graviera / summer truffle

Fruit

Osmosis / gin / rosemary

Greek coffee cube

Parfait coffee / chocolate Manjari 64% / hazelnut / sorbet bergamot

Mignardise

125€ per person

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LOBSTER NIGHT

Amuse Bouche

Selection of Homemade bread

Sourdough / olive oil / butter / fleur de sel

Soup

Corn / lobster / bottarga

Sea Bass Carpaccio

Fruit / coriander / chili / sea urchin

Ravioli

Lobster / celery-fennel / eel

Lobster

Béchamel / zucchini / potato

Choux

Lemon / Mastic

Fruit

Osmosis / Gin Mare / Rosemary

Cheesecake

Vanilla / Yuzu chocolate / Passion fruit Gel / Shiso leaves

Mignardise

135€ per person

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Vegetarian Degustation

Amuse Bouche

Imam / eggplant / smoked tomato / crispy onion / feta

Selection of Homemade bread

Sourdough / olive oil / butter / fleur de sel

Zakynthian pie

Wateronion / prentza cheese / dill

Risotto

Mushroom / Truffle

Egg

Poached egg / potato / barrel aged feta

Salepi

Greek ice drink salepi / limoncello / cinnamon

Mousaka

Eggplant / zucchini / mushroom / potato

Fruit

Osmosis / Gin Mare / Rosemary

Greek coffee cube

Parfait coffee / chocolate Manjari 64% / hazelnut / sorbet bergamot

Mignardise

125€ per person

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