



Art Maisons

~DINNER MENU~

BREAD

Our bread selection with its sides

Taramas, pastirma butter, olive oil

SALADS

Heirloom Salad

Local colorful tomatoes, creamy cheese from Ios, melon, prosciutto from Evritania,
Cretan dakos

22 €

Green Leaves Salad

Green leaves variety, basil / parsley pesto, crispy kale, gruyere from Naxos, yogurt sauce,
MSG

20 €

STARTERS

Beef Tartar

Black angus fillet, crunchy confit potatoes, smoked mayonnaise, egg yolk

32 €

Scallops

Peas cream, fresh peas, ginger, salami from Lefkada, Beurre Blanc Sauce

30 €

Cauliflower and Truffle

Cauliflower textures, fresh black truffle, gruyere Sauce

40€



MAINS

Sea Bass

Leek purée, baked celery root, caviar sauce

48 €

Cod Fricassee

Seasonal wild greens, asparagus textures, egg lemon sauce

50 €

Free Range Chicken

Chicken breast cooked in vacuum leg terrine, charred corn, parmesan sauce

40 €

Beef Tenderloin

Black angus cut, potato cooked in olive oil, sundried tomato pesto, pepper sauce

60 €

Lamb

Lamb shank, Santorinian white eggplant purée, hazelnut, bone sauce

45 €

Pate Art Maison

Spaghetti, fresh black truffle, caviar 10g

65 €

DESSERTS

Cheesecake

Deconstructed cheesecake

18 €

Chocolate Semi Freddo

Vinsanto, Greek coffee, cacao

22 €