



Art Maisons

~DINNER MENU~

BREAD

Our bread selection with its sides

Taramas, homemade butter, olive oil

TO START WITH

Greek Caviar Baeri 10 gr

Crepes, homemade crème fresh, smoked trout, seabass tartar, crispy bites

60 €

STARTERS

Heirloom Salad

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

25 €

Greek Red Prawns

Prawns Carpaccio, strawberries, red rose, fresh cheese, peppermint

35 €

Beef Tartar

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

32 €

Mackerel

Almond cream, fresh grapes, burnt cucumber, dill oil

30 €

Scallop Risotto

Aged rice, peas cream, fresh peas, ginger, salami from Lefkada, kefir sauce

34 €

Santorinian Fava and Summer Black Truffle

Smoked cheese from Metsovo, wild mushrooms, poached egg, pine nut tuille

38 €



MAINS

Sea Bass

Leek purée, baked celery root, caviar sauce

48 €

Cod

Asparagus textures, seasonal wild greens, egg lemon sauce

50 €

Free Range Chicken

Chicken breast cooked sous vide, thigh terrine, corn cream , polenta, dried bacon, gruyere sauce from Naxos

45 €

Beef Tenderloin

Black angus cut, potato terrine, Santorinian sundried tomato pesto, black garlic pepper sauce

60 €

Lamb

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

47 €

Pate Art Maison

Spaghetti, fresh summer black truffle, caviar 10g

65 €

DESSERTS

Yogurt, Honey and Walnuts

White chocolate cream, honey tuille, crispy walnut, lemon gel, yogurt ice cream

18 €

Chocolate Semi Freddo

Vinsanto, Greek coffee, cacao

22 €