



~DINNER MENU~

BREAD

Our bread selection with its sides

TO START WITH

Oysters

Fresh Oysters, Green Apple Snow, EVOO

8 € Per Piece

Greek Baeri Caviar 10 gr

Crepes, homemade crème fresh, smoked trout, Fish of the day "Athinaiki" salad, crispy bites

50 €

STARTERS

Heirloom Salad

Colorful tomatoes, Greek salad foam, creamy cheese from Ios, melon, prosciutto from Evritania, Cretan dakos

27 €

Greek Red Prawns

Prawn Carpaccio, strawberries in different textures, red rose, fresh cheese, crispy sando

35 €

"Mousaka" Beef Tartar

Black angus fillet, crunchy confit potatoes, crispy eggplant, egg yolk, foamy bechamel

32 €

"Ntolmas" From the Sea

Smoked eel, cabbage, shellfish and rockfish cream, Symi island shrimps, crispy kale, egg lemon sauce

33 €

Crayfish & Beef

Homemade gnocchi, crayfish, beef 'Bresaola', Naxos gruyere, bisque sauce, pinenut biscuit

38 €

Scallops

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

35 €



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MAINS

Sea Bass

Leek purée, baked celery root, caviar sauce

48 €

Cod "Fasolada"

Traditional bean sauce, bottarga, mussels, smoked trout, red pepper purée, fresh pickles, celery oil

50 €

Free Range Duck

Jerusalem artichoke puree, pickled cherries, puffed grains, champagne sauce

52 €

Beef Tenderloin

Black angus cut, black truffle potato terrine, Santorinian sundried tomato pesto, black garlic sauce, Greek summer black truffle

60 €

Lamb

Lamb shank, Santorinian white eggplant, hazelnut, bone sauce

48 €

Pate Art Maison

Homemade fresh Pasta, Greek summer black truffle, Greek caviar

65 €

DESSERTS

Yogurt, Honey and Walnuts

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

18 €

Choux, Salted Caramel & Chocolate

Choux filled with salted caramel ganache, vanilla ice cream, sauce made with Greek coffee and Vinsanto, gold 24k

23 €