

STARTERS

Mushrooms

Wild mushrooms, cherries, almonds and amaretto zabaglione
22.00€

Sea Bass Carpaccio

Marinated Sea bass in lime, red peppers, coriander and cucumber sorbet
23.00€

Beef Tartar

Beef with caper marmalade, anchovies' mayonnaise and avocado ice cream
24.00€

Ravioli

Fig, caramelized onions and katiki cheese crème from Tinos
22.00€

Calamari

Sautéed tagliatelle with rocket pesto, pine nuts,
black olive dices and gruyere cheese slices
26.00€

Dolma

White beet dolma stuffed with shrimps and octopus,
airy textured hollandaise, lemongrass and pickled vine tops
24.00€

SALADS

Pumpkin

Refreshing seasonal salad with peppermint essence, 'ariani' sour milk and squash blossoms vinaigrette

18.00 €

Quinoa

White and red quinoa, pickled Florence fennel pan seared with lemon powder, tamarisk, olives and fennel oil

17.00€

MAIN COURSES

Sea Bream

Sautéed with mushroom purée, white asparagus sauce and pine oil

33.00€

Sea Bass

Pan fried, sauce with coconut milk, kaffir lime, coriander oil and black rice

32.00€

Chicken

Pan seared with cereals pop-corn crust, celery root and lemon purée and jus

28.00€

Pork Fillet

In the pan with Greek stout caramelized onions purée

29.00€

MAIN COURSES

Beef

Beef cheeks with eggplant chips and textures
32.00€

Fish of the Day

Served with baby vegetables
98.00€/kg

Shrimps

Served with baby vegetables
98.00€/kg

DESSERTS

Milk Chocolate Crèmeux

With tonka essence, ginger ice cream, coconut and grue de cacao tuille
11.00€

Lemon Tart

With opaline and yogurt basil sorbet
10.00€

Poached Apricot

Almond crème, saffron sorbet and Florentine
10.00€

Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats.
2. Eggs and Egg products
3. Fish
4. Peanuts
5. Soybeans
6. Milk (including lactose)
7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
8. Celery (including celeriac)
9. Mustard
10. Sesame
11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit
12. Crustaceans for example prawns, crabs, lobster, crayfish
13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like, mussels, whelks, oysters, snails and squid

All prices include VAT and municipal tax