Chef's Table

Premium 9 course menu with our Chef's best recommendations

Tomato Tomato as a Salad Under a Thin Layer of Frozen Tomato Disc

Fennel Bulb on BBQ Assysrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

> Tuna Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Caviar Greek Blue Crab, Lemon & Herbs Jelly

Fish Fillet Fillet of Local Caught Fish Wrapped in Spinach with Eggplant Puree & Lemon Verbena

> Scorpion Fish Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

> > Main Course

Cheese Trolley Selection of Greek Cheese

Souffle Chios Island Mastic & Lemon Sorbet

Migniardise

455€ /person

