



# Discovery Menu

*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

Assyrtiko 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 Purée & Lemon Verbena

## Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

## Main Course

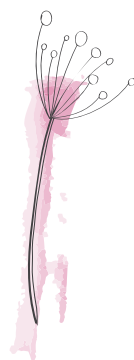
## Cheese Trolley

Selection of Greek Cheese

## Souffle

Chios Island Mastic & Lemon Sorbet

## Migniardise



Menu Discovery: 275€ per person

Wine Pairing: 156€ per person

Premium Wine Pairing: 277€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person

# Tasting Menu

6 course menu with our Chef's recommendations

## Razor Clams

Fine Tart with Fennel & Razor Clams from Northern Aegean Sea

## Ravioli

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

## Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate

## Lobster

"Kakavia" with Lobster Gnocchi & Vegetables

## Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied  
with Slow Cooked Neck & Artichoke

## Cheese Trolley

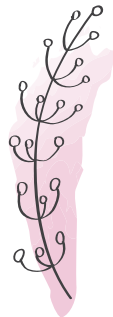
Selection of Greek Cheese

Supplement | 24€

## Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

## Migniardise



Menu Tasting: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person



## Starters

Caviar - 125€

Greek Blue Crab, Lemon & Herbs Jelly

Tuna - 52€

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Razor Clams - 40€

Fine Tart with Fennel & Razor Clams from Northern Aegean Sea

Ravioli - 45€

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

Tomato - 38€

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

## Main Courses

Lobster - 130€

"Kakavia" with Lobster Gnocchi & Vegetables

Fish Fillet - 62€

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

Beef "en Croute" - 82€

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll & Santorinian Style Béarnaise Sauce

Chicken - 54€

Greek Biological Chicken, Filled with Slow Cooked Legs, Mushrooms, Glazed Eggplant & Sauce Imortelle

Lamb - 76€

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied with Slow Cooked Neck & Artichoke

## Desserts

Chocolate - 34€

Hot Mousse of Chocolate Under a Chocolate Disc

Yoghurt - 30€

Geranium Flavored Mousse of Greek Yoghurt with Apricot & Blueberries

Meringue - 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Souffle - 34€

Chios Island Mastic & Lemon Sorbet

Sorbet and Ice Cream - 28€

Variety of Sorbet & Ice Cream with Local Flavors