



31.12.2022

menu

Welcome Prosecco Cocktail

KING SCALLOP

smoked in olive wood

green apple risotto · lime lemon · tarragon foam

YELLOWFIN TUNA

tataki

ginger · sweet corn cream

SORBET

pomegranate with lavender

RICE PAPER

fennel · tangerine · acrocilium of Evrytania · gorgonzola

DUETTO

Greek veal · crayfish · cauliflower textures
cranberry sauce

VANILLA PARFAIT

pineapple · passion fruit · pomegranate · crispy ginger biscuit

MIGNIARDISES

The dishes are accompanied by freshly baked pastries

PRICE 150€
Drinks à la carte

