



Christmas & New Year's Eve Menu 2018 - 2019

Amuse boushe

Shrimp / Bottarga / Mango



Main Dishes

Ravioli / Lobster / Lime / Ginger / Shellfish consommé

Celeriac cappuccino / Parmesan cream / Fresh truffle / Chestnut

Cherry tomatoes, red, yellow, black / Basil pesto / Cream cheese "anthotyro" / Fystiki
"Aiginis" / Pomegranate

Rooster / Handmade pesto "hilopites" / Tomato water / Goat cheese

Strawberry meringue / Valrhona chocolate Manjari Feves / Mixed berry coulis



70,00 euro per person (drinks are excluded)

