



## **MENU**

**Monday 25<sup>th</sup> of July 2022**

## **CHEFS**

Lantos Aggelos - PEDIADITAKIS Spyros (Pastry Chef)  
Troumouchis Giorgos, Kougios Spyros - KORONAIOS Marios (Pastry Chef)

## **SOMMELIER**

Karanikolas Alexandros

---

## **GOLD SPONSORS**

Ariston Rhodes • Caterplus • Christodoulides • Delifrance  
Thalassino Kipos – Kamiros Fish • Kozas Food Service • Rammos Food Service

## **SPONSORS**

4Chef • Afric Geniki Emporiki • AMDA • Canaves Oia • Clean Paper • Dimellis Food • ELETRO  
M. Gompos & Co • Kostopoulos Horeca • NESPRESSO Professional  
The Ice Cream • Samourakis Savvas HANDMADE JEWELRY • P. Sarris • Skonis

## **SUPPORTERS**

S. Pellegrino - Aqua Panna • O-life

---

## APPETIZERS

Pain soufflé / lemon thyme (LA)\*  
Fish roe / herbs / artichoke / pita bread (LA)  
Pougi / wild pot-herbs / roots / fennel / barmaresiko pepper (N)\*  
Marinato / oyster / Sette Erbe liqueur / pollen (N)

\*\*\*\*\*

Pumpkin / amaranth / scorpionfish / apaki / sweat potato (N)

\*\*\*\*\*

Grouper mousse / sorrel / herbs (LA)

\*\*\*\*\*

Lobster / kavourmas / beef tartare / lemon balm / alyssum (N)

\*\*\*\*\*

Lamb / smoked eggplant / black garlic (LA)

\*\*\*\*\*

Drosapio / pear / almond sablé / synoro cheese / truffle (N)

\*\*\*\*\*

Figs / verbena / honey (PS)\*

\*\*\*\*\*

## MIGNARDISES

Black olive / hazelnut / vanilla (PS)  
Giapraki / grape / lemon (N)

**Menu price: 100 € / person**

(\*) - LA: Lantos Aggelos dish / PS: PEDIADITAKIS SPYROS dish / N: Noble dish