



## **MENU**

**Tuesday 26<sup>th</sup> of July 2022**

### **CHEFS**

Giakalis Panagiotis  
Troumouchis Giorgos, Kougios Spyros – Koronaios Marios (Pastry Chef)

### **SOMMELIER**

Karanikolas Alexandros

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S. Pellegrino - Aqua Panna • O-life

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## APPETIZERS

Cod croquette with garlic aromatized with saffron (GP)\*  
Brittle with foie gras and eel marinated with soy (GP)  
Guineafowl, fermented lettuce, lemon ash (N)\*  
Krozoumi, grouper tartare with garum, onion and bitter orange (N)

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Mousse and sea urchin eggs, with ouzo and lemon foam (GP)

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Soupiorizo with aged rice broth, Lindian shrimp, cuttlefish ink and orange (N)

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Cod with sun-dried tomato crust, fennel egg-lemon sauce, saltwort and artichokes (GP)

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Alia with koukoumaria, Wagyu A5 beef and garum, manites morel and sage (N)

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Rice pudding with lime, fermented peaches and peach sorbet (GP)

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Asoures with wheat, pomegranate, chickpeas, spearmint and Greek coffee (N)

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## MIGNARDISES

Watermelon and feta cheese Greek delight (GP)  
Apple with dill (N)

**Menu price: 100 € / person**

(\*) – GP: Giakalis Panagiotis dish / N: Noble dish