



MENU

Thursday 28th of July 2022

CHEFS

Stefatos Tasos
Troumouchis Giorgos, Kougiou Spyros – Koronaios Marios (Pastry Chef)

SOMMELIER

Karanikolas Alexandros

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APPETIZERS

Mushroom pie with fermented mushrooms (ST)*
Shiso leaves cream tartlet, amberjack and black apple glaze (ST)
Shrimp with seaweed tartare and bacon emulsion (N)*
Octopus with split peas, miso and orange (N)

Pitaroudi: dive in the seabed (N)

Dry-aged scallops with bottarga sauce (ST)

Kouloumpres: sea bream in kombu seaweed, askinos emulsion with ossetra caviar, artichokes and grape with anchovy (N)

Sofigado: letter from the Ionian Sea (ST)

Our milk pie (ST)

Skadia, fig, tamarind, sesame, red basil (N)

MIGNARDISES

Morchella spoon sweet (ST)
Clementine with long pepper (N)

Menu price: 100 € / person

(*) – ST: Stefatos Tasos dish / N: Noble dish