

Tuesday 25th of July 2023

CHEFS

Papazacharias Giorgos – Restaurant Delta
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros

MENU

Appetizers

Grilled soft lobster claw of peach, seasoned with koji, bergamot and fermented ramson (*P.G)
Edible whole shrimp, salted in citrus, flavored with fermented pomegranate and filled with each own liver (P.G)

Marinated oyster with Sette Erbe liqueur and pollen (*N)
'Pispili' with fermented peach, feta cheese, olive and rhodian caper (N)

Cod salted and cooked with tangerine leaves,
served with grilled pickled plums and a silky seafood sauce (P.G)

Crayfish with XO sauce, tomato vinegar, apple geranium and fermented apricots (N)

Crispy sunflower of caramelized pickled leeks, served with grilled fruits of the season, charcoaled fish of the day
and sauce of preserved rhubarb champagne and oyster (P.G)

'Kapamas' lamb, miso-cured eggplants,
fermented eggplant honey and eggplant jam with anchovy's garum (N)

Carob, almond, bitter chocolate and sesame (N)

Crispy edible butterfly of chilled aerated beeswax cream, chamomile bread and preserved cherries (P.G)

Mignardises

Acidic poppy flower seasoned with sea buckthorn, served with chilled caramelized butter mousse
and a caramel of pistachio miso aromatized with bergamot (P.G)

'Submarine' vanilla with 'Hairepidi' tea (N)

Menu Price with wine pairing: 150,00€ per person
(*) – P.G: Papazacharias Giorgos dish / N: Noble dish