

Thursday 27th of July 2023

CHEFS

Antonio Romano – Restaurant Spazio 7
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros

MENU

Appetizers

Wafer with goat cheese and red pepper chutney (*A.R)
Fermented cauliflower, acidulated cream and confit black garlic (A.R)
Scallop with mushrooms, kumquat and coffee (*N)
Prawn 100% (N)

'Soupiorizo', with crispy aged rice shell, cuttlefish ink, orange and baby shrimp from Lindos (N)

Amberjack and courgette scapece style (A.R)

Dry aged cod poached in olive oil, onions in vegetable garum,
yuzu kosho bitter orange and burnt citrus purée (N)

Veal fillet, corn and blackberries (A.R)

Citrus variation (A.R)

Mille-feuille Tatin with Catalana ice cream (N)

Mignardises

70% chocolate and rosemary ganache (A.R)
'Loukoumi' and rose pâte de fruit (N)

Menu price with wine pairing: 150,00€ per person
(*) – A.R: Antonio Romano dish / N: Noble dish