



M E N U

Thursday 25th of July 2024

CHEFS

Isabella Poti – Restaurant 'Bros'
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros - Giannopoulos Nikolas

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SUPPORTERS

S. Pellegrino - Aqua Panna

Appetizers

Mozzarella, anemone (*I.P)

Cannolicchio, scapece (I.P)

'Kolosafas' sausage, minced meat, spearmint (*N)

'Amygdaloto', almonds and anchovy (N)

*Cair Silk Rosé N/V (Mandilaria / Athiri / Muscat) **N.G.*

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'Salmos', mackerel, potato, pot-herbs, fish roe, bergamot (N)

*Diaselo Kidonitsa 2023, Palivou Estate (Kidonitsa) (**A.K.)*

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Oyster, conza pepper, coconut, cucumarazzu (I.P)

Armyra 2023, Skouras Winery (Chardonnay / Malagouzia) (N.G.)

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Crayfish fricassee with rabbit 'Pastourma' (N)

Lagara White 2022, Vourvoukeli Estate (Sauvignon Blanc / Damiatis) (A.K.)

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Beef and caper (I.P)

Trilogia Kokali 2019 (Cabernet Sauvignon) (N.G)

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Chocolate and banana (I.P)

Mavrodafni Sweet Achaia Clauss Reserve "601" (Mavrodafni) (N.G)

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'Rizogalo' with cinnamon, anise, grape and hibiscus (N)

Samos Anthemis 2017, EOS Samou (Muscat) (A.K.)

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Mignardises

Licorice marshmallow (I.P)

Be nostalgic (N)

Nespresso Professional Congo Organic

Menu price with wine pairing: 150 € per person

(*) – I.P: Isabella Poti / N: Noble

()-A.K.: Alexandros Karanikolas/ N.G.: Nikolas Giannopoulos**