



M E N U

Tuesday 23rd of July 2024

CHEFS

Marina Gaši – Restaurant 'Marina'
Troumouchis Giorgos, Kougios Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros - Giannopoulos Nikolas

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SUPPORTERS

S. Pellegrino - Aqua Panna

Appetizers

Fried gnocchi stuffed with cuttlefish ragout (*M.G)
Spelt flour shortbread, ricotta, salty sardines, pickles (M.G)
Crab with sea urchin bisque and Beluga caviar (*N)
'Pougi' with fermented wild pot-herbs, fennel and Barmaresiko pepper (N)
*Sklava 2023, Zacharias Vineyards (Sklava) (** A.K.)*

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Crayfish, mussel mousse, chocolate crumble (M.G)
*Latipes 2023, Alpha Estate (Malagouzia) (**N.G)*

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Three texture oysters with Sette Erbe liqueur, rhubarb and melon (N)
Cair Brut N/V (Athiri) (A.K.)

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Corvina filet, sweet potato cream with tarragon and beurre blanc (M.G)
Chardonnay 2022, Ktima Gerovassiliou (Chardonnay) (N.G.)

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Rosemary lamb with stewed eggplant and demi-glace, and fig boshi granite (N)
OAK Blend 2020 Kounakis Winery (Cabernet Sauvignon / Merlot / Syrah) (A.K.)

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Saffron meringue with apricot (M.G)
Vinsanto First Release 2015, Estate Argyrou (Assyrtiko / Athiri / Aidani) (N.G.)

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'Epirroes', date with chocolate, quince paste and rose (N)
Liastos Red 2010, Alexandris Family Winery (Mandilaria) (A.K.)

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Mignardises

Čupavac (M.G)
Candle honeycomb ice cream (N)
Nespresso Professional Congo Organic

Menu price with wine pairing: 150 € per person

**(*) – M.G: Marina Gaši / N: Noble
(**)-A.K.: Alexandros Karanikolas / N.G.: Nikolas Giannopoulos**