



M E N U

Monday 22nd of July 2024

CHEFS

Vicky Sevilla – Restaurant 'Arrels'
Troumouchis Giorgos, Kougiou Spyros – Pastry Chef Noble: Koronaios Marios

SOMMELIER

Karanikolas Alexandros - Giannopoulos Nikolas

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SUPPORTERS

S. Pellegrino - Aqua Panna

Appetizers

Onion ice cream with vegetables (*V.S)
Razor clam, green gazpacho and raifort yogurt (V.S)
'Kolatsio' with mastic, pot herbs, groats and raisins (*N)
'Akoumia Kavourmas' with X.O. miso and cured beef heart (N)
*Tsoukalas Winery Vlemma 2023 (Athiri / Sauvignon Blanc) (**A.K.)*

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'Tsouvras' with pork 'petsia', rice, tomato and wheat bread (N)
*Noble Beer Pale Ale (**A.K.)*

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Our version of salad: tuna, red pepper and lettuce (V.S)
*Minuty Prestige Rose 2023 (Cinsault / Grenache Rouge / Syrah / Tibouren) (** N.G.)*

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A year around onion and cod (N)
Alexandris Family Winery White 2023 (Athiri) (A.K.)

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Red mullet, refried garlic emulsion and spinach (V.S)
Ovilos 2023, Biblia Chora Estate (Assyrtiko / Semillon) (N.G.)

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Berliner stuffed with eggplant cream and tomatillo ice cream (V.S)
Samos Anthemis 2017, EOS Samou (Muscat) (N.G)

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'Theros', apricot, melon, 'tsalafouti' cheese with lavender and peach vinaigrette (N)
Arma 2023, Alexandris Family Winery (Athiri / Riesling / Muscat of Alexandria)(A.K)

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Mignardises

Almedijar cheese (V.S)
'Tiganita' with walnut, blue honey and sesame (N)
Nespresso Professional Congo Organic

Menu price with wine pairing: 150 € per person

**(*) - V.S: Vicky Sevilla / N: Noble
(**)-A.K.: Alexandros Karanikolas / N.G.: Nikolas Giannopoulos**