

## Signature Menu

7 Courses

To celebrate the finest Hellenic cuisine

Menu served to all guests

135 €

Wine pairing

Experience our sommelier selection of unique Greek & Cypriot wine diversity and expression

70 €

### **Artichokes**

Fricassee with dill, garden's vegetables, clams, Constantinople style

### **Langoustines**

In kadaïf and basil, cauliflower mousseline with ouzo, shellfish juice

### **Spelled risotto**

Artichokes, grilled feta, lemon dill jus

### **« Psarosoupa »**

Stuffed squid, red mullet, smoked octopus,  
fennel confit, Rouille with turmeric, Kakavia jus

### **Suckling lamb**

Shoulder confit, roasted saddle filled with halloumi cheese,  
Swiss chard leaves in "Dolmades", condiment with olives from Volos

### **Raspberry**

Citrus nage with star anise, crunchy almond biscuit,  
iced parfait with rosemary and lemon thyme

### **Chocolate olive and basil**

Dark chocolate ganache, kalamata olives, basil cream,  
orange blossom ice-cream

Please inform our team of any food allergy or intolerance.

## Discovery Menu

5 Courses  
A tribute to Greek terroirs

Menu served to all guests

95 €

Wine pairing

50 €

## Menu« Over the seasons »

Menu served to all guests

78 €

Wine pairing

50 €

Please inform our team of any food allergy or intolerance.

## STARTERS

### **Grilled Halloumi**

Free-range eggs, ceps, Jerusalem artichokes, wild mushroom broth with coriander  
25 €

### **Eggplant confit**

Wild thyme, Obsliblue prawns, raw and cooked vegetables,  
Lardo di Colonnata  
26 €

### **Artichokes**

Fricassee with dill, garden's vegetables, clams, Constantinople style  
28 €

### **Grilled octopus**

Filo pastry with three olives types, onion confit with Xinomavro,  
Piperade condiment (tomatoes, onions, green peppers and Espelette pepper),  
crispy Sea lettuce  
30 €

### **Yellowtail**

Carpaccio, cockles marinated, smoked bottarga from Messolonghi  
32 €

## FISH

### **Red mullet**

Fiddle zucchini, confit tomatoes, gnocchi with lemon and Kalamata olives,  
Bouillabaisse jus, saffron from Kozani  
38 €

### **« Psarosoupa »**

Stuffed squid, red mullet, smoked octopus,  
fennel confit, Rouille with turmeric, Kakavia jus  
44 €

### **Jonh Dory**

Paimpol beans and shellfish, celery juice with sheep's milk yogurt  
49 €

## MEATS

### **Suckling pig**

Roasted fillet with lemon thyme, Lahanodolmades style cheeks rolls,  
Jaune Boule d'Or, Cévennes onion juice in Cassia cinnamon Stifado  
44 €

### **Rump of « Limousin » veal**

Artichoke mousseline with anchovies, chanterelles, fiddle courgetti,  
Kalamata olive and piquillo jus  
45 €

### **Baby lamb**

Shoulder confit, roasted saddle filled with halloumi cheese,  
Swiss chard leaves in "Dolmades", condiment with olives from Volos  
48 €

## DESSERTS

### **Apple tatin**

Caramelized apples with spices, filo pastry, light vanilla cream, walnuts ice cream  
15 €

### **Chocolate olive and basil**

Dark chocolate ganache, kalamata olives, basil cream,  
orange blossom ice-cream  
16 €

### **Raspberry**

Citrus nage with star anise, crunchy almond biscuit,  
iced parfait with rosemary and lemon thyme  
18 €