



35 YEARS ANNIVERSARY — DEGUSTATION MENU

WINE HARMONIES: YIANNIS KARAKASIS MW

AMUSE BOUCHE

Garden — Sea — Land

Kakavia 1998

traditional fish soup / smoked fresh eel / saffran ice cream

Petrakopoulos, Robola 2018, Cephalonia, Greece

Mackerel 'Savoro' 2001

rasins / Santorinian caper / rosemary / pickled liquid

Santo Wines, Santorini 2018, Assyrtiko, Greece

Quail 1987

quail egg / onion puree / onion and yeast sauce

Katsaros, Chardonnay 2018, Thessaly, Greece

Aegean Cod 2013

topinambur sause / local seaweed / hazelnut

Gavalas, Natural Ferment 2018, Assyrtiko, Santorini, Greece

Lamb 'Kleftiko' 2004

carrot puree / seasonal vegetables / smoked 'galeni' Cretan cheese / lamb sauce

Dougos, Rapsani Old Vines 2016, Xinomavro blend, Thessaly, Greece

PRE - DESSERT

Chocolate and Vinsanto 1991

chocolate tart / prickly pear ice cream

Hatzidakis, Vinsanto 2004 (straight from the cask), Assyrtiko blend, Greece

MIGNARDISES

€ 130 / PERSON