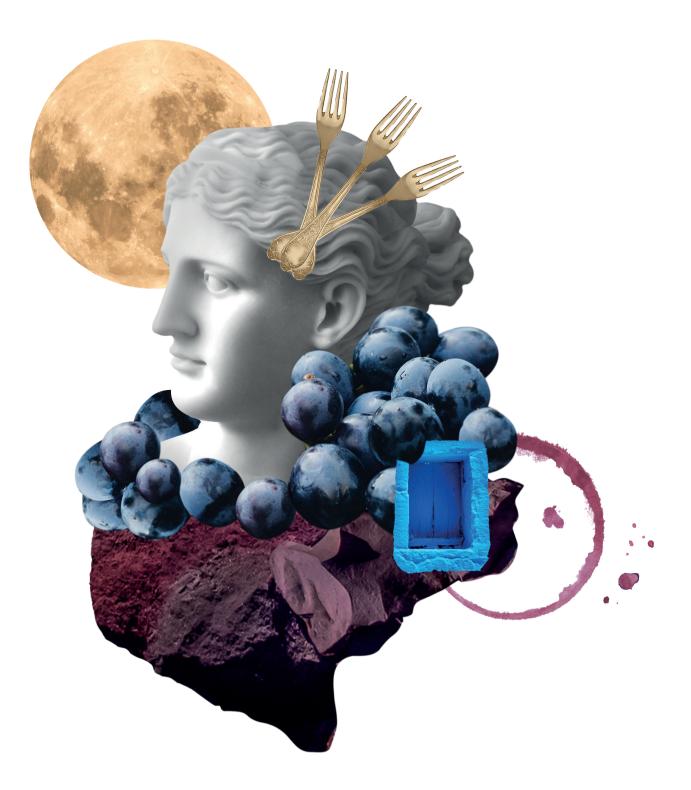


SEPTEMBER 23 — 24 SANTORINI



6-намоз 224 09

SELENE, A JOURNEY THROUGH TIME

Ettore Botrini — Thodoris Papanikolaou — Panos Tsikas

A tribute to the history of Selene ఈ the legacy of Giorgos Hatzigiannakis

SPECIAL TASTING MENU € 270

Santo e Sacro Vinsanto sabayon / caviar / eel

A Promise fava 'cloud' / tomato sorbet / cured egg yolk

Cucina Povera mackerel: marinated & smoked / buttermilk

Bottarga with Greek Coffee

Dr Loosen, 'Ürziger Würzgarten' Trocken GG Alte Reben 2019, Riesling, Mosel, Germany

> Nostalgia mussels / smoked cheese / pickled artichoke

'Carbonara' Tinos 'Louza' / swordfish belly / Santorini pistachio

> Karamolegos, '34' Assyrtiko 2020, Santorini, Greece

Kouloura

squid / lemon / prawn & scallop jus / 'kardamida'

The Fisherman from Akrotiri

cod / vine leaves / Assyrtiko / elderflower

Agrapart & Fils, 'Terroirs' Extra Brut Blanc de Blancs NV, Champagne, France

'Spanakorizo' spinach cream / raspberry skin / sheep yoghurt

Vacheron, Sancerre 'Les Romains' 2019, Loire, France

An Ode to Cooks / Anhydrous Tomato Tart *'Arseniko' cheese / olives*

Anhydrous, Grace 2021, Mandilaria/Aidani, Santorini, Greece

Slow Food / Lamb 'a la Polita' slow-cooked lamb / sweetbreads cooked in beer / artichokes / verbena

> Argyros, Nykteri 2018, Santorini, Greece

Terroir / Katsouni olive oil cake / lemon / tarragon

Selene apple geranium / mastic / grape / almond

Biblia Chora, 'Sole' 2017, Gewürztraminer/Semillon, Pangaio, Greece

Mignardises

WITH WINE PAIRING + € 130

Selene remembers its chefs and honours its long history with a specially designed degustation dinner created by some of the greatest chefs that have worked their magic in its emblematic kitchens in the past years. Only for this day some of Greece's most esteemed culinary creators, such as Thodoris Papanikolaou and

Panos Tsikas, will join forces with Michelin-starred chef Ettore Botrini to bring to life a menu inspired of course by the Selene of Giorgos Hatzigiannakis and paired with some of Santorini's rarest wines. There is no need to say that such an occasion calls for live music by talented artists, as the gracefully set tables will await for their guests to enjoy a truly unique culinary experience.