

SELENE
VEDEMA
2022

SEPTEMBER 23 — 24 SANTORINI



6 - HANDS ——— DINNER
24
09

SELENE, A JOURNEY THROUGH TIME

Ettore Botrini — Thodoris Papanikolaou — Panos Tsikas

A tribute to the history of Selene



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.