



HARVEST MOON

€ 190

Landscapes of Pumice
crunchy waffle / 'fava' / capers / pollen

Ode to Santorinian 'Tomatokeftes'
roasted tomato water with basil
'dakos' with tomato tartar
our own tomatokeftes

White Aubergine Tart

Spanakotiropita 2022

Selene, 'Santorini Cuvée Privée' 2021, Assyrtiko, Greece

Vegetarian Carpaccio

White Asparagus / Naxos Dry Anthotyro / Hazelnut / Bergamot

Vacheron, Sancerre 2021, Loire, France

Anhydrous Tomato Tart

Pomo d'Oro Napolitana di Fragole
Benedetto Cavalieri pasta / strawberries / samphire pesto

Zafeirakis, Rosé 2021, Limniona, Tyrnavos, Greece

ADD CHEESE FROM THE TROLLEY + € 30

Monemvasia, 'Malvasia-Monemvasia' 2012, Peloponnese, Greece + € 25

Beetroot

beetroot confit / balsamic vinegar / fresh aromatics

Cucumber Confit

olive oil cake / lemon / cucumber / tarragon

Mignardises

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

WITH WINE PAIRING + € 70

Please inform our staff of any allergies or dietary restrictions.
Tasting menus are designed to be enjoyed by the whole table. All prices are per person