



# 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' 2022, 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 2022, Limniona, Tyrnavos, Greece

---

ADD CHEESE FROM THE TROLLEY + € 30

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

---

Katsouni  
*lemon cream / tarragon*

Celery Confit  
*green apple / herbs sorbet*

Mignardises

Biblia Chora, 'Sole' 2018, 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