



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

Pasta al Limone
Benedetto Cavalieri pasta / lemon extract / beetroot 'nduja'

Sylvain Pataille, Bourgogne Aligoté 2020, France

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