



M N É M E S

[*nee-mə-s*]

noun — plural of mneme

Persisting effect of memory of past events

1985 - present

Flavours Inspired by the History of Selene

*anhydrous cherry tomato / katsouni / fava 'pantremeni' /
white aubergine miso / psaroli / air baguette with coppa*

Charles Heidsieck Brut Reserve NV, Champagne, France

Gazing from Skaros Rock

marinated 'skaros' fish / fig / fennel

Landscapes of Pumice

crunchy waffle / fava bean cream / capers / pollen

Ode to Santorinian 'Tomatokeftes'

tomato water with basil

'dakos' with tomato tartar & bottarga

our own tomatokeftes

Spanakotiropita 2022

The Colour of Purity

white aubergine / mackerel

Vacheron, Sancerre 2021, Loire, France

Caso Pensato

amberjack / beetroot / radish / framboise vinegar

Anhydrous Tomato Tart

Karamolegos, 'Pyritis Mega Cuvée' 2020, Santorini, Greece

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Terroir

red mullet / wild fennel pesto / pistachios

Chateau Minuty, 'Rose et Or' 2022, Côtes de Provence, France

Milk-Fed Lamb

Tinos artichokes & sage

Isole e Olena, Cepparello 2019, Tuscany, Italy

CHEESE FROM THE TROLLEY

Katsouni

lemon cream / tarragon

Selene

*flavours reminiscent of the Greek summer
in a delicate caramel sphere*

Château d'Yquem 2008, Sauternes, Bordeaux

Mignardises

EXPERIENCE TASTING MENU & WINE PAIRING / € 600

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.