



HARVEST MOON

€ 190

Ostia

fava bean purée / caper marmalade / katsouni

Spanakotiropita 2022

Ode to Santorinian 'Tomatokeftes'

roasted tomato water with basil

'dakos' with tomato tartar

our own tomatokeftes

Zuppa Terlano

assyrtiko / beetroot / sourdough bread

Selene, 'Santorini Cuvée Privée' 2023, Assyrtiko, Greece

'ARTOS'

Vegetarian Carpaccio

'metsovone' cheese / summer truffle / arugula pesto

Anhydrous Tomato Tart

olive oil phyllo / 'kariki' cheese / basil sorbet

White Asparagus

Naxos dry anthotyro / hazelnut / bergamot

Gaja, 'Ca'Marcanda Vistamare' 2023, Fiano/Vermentino/Viognier, Tuscany, Italy

Pasta al Limone

Benedetto Cavalieri pasta / lemon extract / beetroot 'nduja'

Canava Chrissou-Tselepos, Nykteri 2022, Assyrtiko, Santorini, Greece

Childhood Memories

strawberries / aged balsamic vinegar / rose sorbet

The Last Temptation

caramel sphere / apple geranium / mastiha / grape sorbet / almond

Biblia Chora, 'Sole' 2018, Gewürztraminer/Semillon, Pangaio, Greece

Mignardises

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