



35 YEARS ANNIVERSARY — DEGUSTATION MENU

AMUSE BOUCHE

Garden — Sea — Land

Kakavia 1998

traditional fish soup / smoked fresh eel / saffran ice cream

Mackerel 'Savoro' 2001

rasins / Santorinian caper / rosemary / pickled liquid

Quail 1987

quail egg / onion puree / onion and yeast sauce

Aegean Cod 2013

topinambur sause / local seaweed / hazelnut

Lamb 'Kleftiko' 2004

carrot puree / seasonal vegetables / smoked 'galeni' Cretan cheese / lamb sauce

PRE-DESSERT

Chocolate and Vinsanto 1991

chocolate tart / prickly pear ice cream

MIGNARDISES

€ 95 / PERSON