



AUTUMN SELECTIONS MENU

AUTUMN TASTING MENU

6 COURSE 70€

CANAPÉS

BREAD

Briam-style olive, tarama, tomato paste

CATCH OF THE DAY

Sashimi slices, tahini dressing, harissa, smoked mayonnaise

MUSSELS

Fricassee risotto, egg lemon sauce

AGNOLOTTI

Green courgette, Metsovone cheese (*Fresh truffle +€12*)

BEEF FILLET

Florina peppers, aubergine

PEACH

Almond gavotte, crispy quinoa, elderflower

PETIT FOURS

Optional cheese course +10€

AUTUMN TASTING MENU

9 COURSE 90€

CANAPÉS

BREAD

Briam-style olive, tarama, tomato paste

CHERRY TOMATOES

Bloody Mary foam, tomato essence, carob crouton

CATCH OF THE DAY

Sashimi slices, tahini dressing, harissa, smoked mayonnaise

SEA BREAM

Leeks, celery, pear salad

AGNOLOTTI

Green courgette, Metsovone cheese (*Fresh truffle +€12*)

CATCH OF THE DAY

Tomato sauce with spices, roasted baby onions, crispy potato terrine, bisque foam

BEEF FILLET

Florina peppers, aubergine

PRE-DESSERT

Seasonal fruit sorbet, herbs

PEACH

Almond gavotte, crispy quinoa, elderflower

PETIT FOURS

Optional cheese course +10€

AUTUMN VEGETARIAN TASTING MENU

6 COURSE 65€

CANAPÉS

BREAD

Briam-style olive, herb mayonnaise, tomato paste

CELERIAC

Fricassee risotto, egg lemon sauce

CHERRY TOMATOES

Bloody Mary foam, tomato essence, carob crouton

AGNOLOTTI

Green courgette, Metsovone cheese (*Fresh truffle +12€*)

AUBERGINE

Florina peppers, spring onion, caramelised onion

PEACH

Almond gavotte, crispy quinoa, elderflower

PETIT FOURS

Optional cheese course +10€

AUTUMN TASTING MENU

3 COURSE 45€

TO BEGIN

SIGNATURE 1890 BREAD

Carob sourdough, white sourdough, tarama, tomato paste
(Gluten-free bread available upon request)

STARTER

CHERRY TOMATOES

Bloody Mary foam, tomato essence, carob crouton

OR

LETTUCE SALAD

Blue cheese cream, red berries, walnut pesto

OR

CATCH OF THE DAY

Sashimi slices, tahini dressing, harissa, smoked mayonnaise

MAIN COURSE

CHICKEN SUPREME

Chicken jus, crispy potato terrine

OR

AGNOLOTTI

Green courgette, Metsovone cheese (*Fresh truffle +€12*)

OR

SEA BREAM

Leeks, celery, pear salad

DESSERT

CHOUX PASTRY

Yoghurt, apricot jam

OR

CHOCOLATE TART

Caramel, vanilla cream

WEEKEND AUTUMN LUNCH MENU

BREAD

SIGNATURE 1890 BREAD

Briam-style olive, tarama, tomato paste

4€ / person

STARTERS

CHERRY TOMATOES

Bloody Mary foam, tomato essence, carob crouton

17€

MUSSELS

Fricassee risotto, egg lemon sauce

20€

CATCH OF THE DAY

Sashimi slices, tahini dressing, harissa, smoked mayonnaise

22€

LETTUCE SALAD

Blue cheese dressing, red berries, walnut pesto

18€

WEEKEND AUTUMN LUNCH MENU

MAIN COURSES

SEA BREAM

Leeks, celery, pear salad

30€

AGNOLOTTI

Green courgette, Metsovone cheese (*Fresh truffle +€12*)

24€

CATCH OF THE DAY

Tomato sauce with spices, roasted baby onions, crispy potato terrine, bisque foam

30€

BEEF FILLET

Florina peppers, aubergine

42€

CHICKEN SUPREME

Chicken jus, crispy potato terrine

26€

DESSERTS

CHOUX PASTRY

Yoghurt, apricot jam

14€

CHOCOLATE TART

Caramel, vanilla cream

14€

Our menu changes according to seasonality and ingredient availability.

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Alcoholic beverages are not sold or served to persons under 18 years of age. Proof of age may be required.

Please inform our staff of any allergies or dietary requirements before ordering.

While every care is taken during the preparation of our dishes, we cannot guarantee the complete absence of allergens.

Purchasing Manager: Christos Sidiropoulos