

18
90
RESTAURANT

WINTER MENU

TASTING MENU

9 COURSES 90€

CANAPÉS

BREAD & ACCOMPANIMENTS

Chalkidiki extra virgin olive oil, 1890 butter & briam olive

CATCH OF THE DAY SASHIMI

Harissa, smoked mayonnaise, pickled lime & tahini dressing

EGG

Fried potato, Périgueux sauce, Tzoumagias sausage & Metsovone béchamel

SEA BREAM

Cauliflower purée, cauliflower salad, red grapes & Assyrtiko wine sauce

Add caviar + 15€

MUSHROOM AGNOLOTTI

Mushroom consommé, sage, cashew pesto & Arseniko Naxou cheese

Add truffle + 12€

CATCH OF THE DAY TEMPURA

Tomato chutney, potato brioche, tarama & pickled ginger

BEEF FILLET

Chicken jus, glazed baby onions, onion purée & Greek yoghurt

PRE-DESSERT

Pear sorbet, lime & ginger meringue

DESSERT

Spiced apple cake & celeriac ice cream

MIGNARDISES

TASTING MENU

6 COURSES 70€

CANAPÉS

BREAD & ACCOMPANIMENTS

Chalkidiki extra virgin olive oil, 1890 butter & briam olive

CATCH OF THE DAY SASHIMI

Harissa, smoked mayonnaise, pickled lime & tahini dressing

SEA BREAM

Cauliflower purée, cauliflower salad, red grapes & Assyrtiko wine sauce

Add caviar + 15€

MUSHROOM AGNOLOTTI

Mushroom consommé, sage, cashew pesto & Arseniko Naxou cheese

Add truffle + 12€

BEEF FILLET

Chicken jus, glazed baby onions, onion purée & Greek yoghurt

DESSERT

Spiced apple cake & celeriac ice cream

MIGNARDISES

TASTING MENU

3 COURSES 45€

BREAD & ACCOMPANIMENTS

Chalkidiki extra virgin olive oil, 1890 butter & briam olive

STARTERS

CATCH OF THE DAY SASHIMI

Harissa, smoked mayonnaise, pickled lime & tahini dressing

OR

LETTUCE SALAD

Blue cheese cream, cashew pesto, pickled radicchio, croutons & red grapes

OR

EGG

Fried potato, Périgueux sauce, Tzoumagias sausage & Metsovone béchamel

MAIN COURSES

SEA BREAM

Cauliflower purée, cauliflower salad, red grapes & Assyrtiko wine sauce

Add caviar + 15€

OR

MUSHROOM AGNOLOTTI

Mushroom consommé, sage, cashew pesto & Arseniko Naxou cheese

Add truffle + 12€

OR

CHICKEN

Potato terrine, chicken jus, oregano, herbs & smoked mayonnaise

DESSERTS

APPLE & WHITE CHOCOLATE ÉCLAIR

Apple, spices & white chocolate

OR

CHOCOLATE TART

Chocolate, caramel & coffee

VEGETARIAN TASTING MENU

6 COURSES 65€

CANAPÉS

BREAD & ACCOMPANIMENTS

Chalkidiki extra virgin olive oil, 1890 butter & briam olive

EGG

Fried potato & Metsovone béchamel

CAULIFLOWER

Cauliflower purée, cauliflower salad, red grapes & Assyrtiko wine sauce

MUSHROOM AGNOLOTTI

Mushroom consommé, sage, cashew pesto & Arseniko Naxou cheese

CARROT

Glazed baby onions, onion purée & Greek yoghurt

DESSERT

Spiced apple cake & celeriac ice cream

À LA CARTE MENU

BREAD & ACCOMPANIMENTS

Chalkidiki extra virgin olive oil, 1890 butter & briam olive

STARTERS

CATCH OF THE DAY SASHIMI

Harissa, smoked mayonnaise, pickled lime & tahini dressing

19€

LETTUCE SALAD

Blue cheese cream, cashew pesto, pickled radicchio, croutons & red grapes

18€

EGG

Fried potato, Périgueux sauce, Tzoumagias sausage & Metsovone béchamel

19€

CARROT

Glazed baby onions, onion purée & Greek yoghurt

18€

À LA CARTE MENU

MAIN COURSES

CHICKEN

Potato terrine, chicken jus, oregano, herbs & smoked mayonnaise
28€

SEA BREAM

Cauliflower purée, cauliflower salad, red grapes & Assyrtiko wine sauce
Add caviar + 15€
32€

MUSHROOM AGNOLOTTI

Mushroom consommé, sage, cashew pesto & Arseniko Naxou cheese
Add truffle + 12€
26€

CATCH OF THE DAY TEMPURA

Tomato chutney, potato brioche, tarama & pickled ginger
32€

BEEF FILLET

Chicken jus, glazed baby onions, onion purée & Greek yoghurt
42€

DESSERTS

APPLE & WHITE CHOCOLATE ÉCLAIR

Apple, spices & white chocolate
13€

CHOCOLATE TART

Chocolate, caramel & coffee
12€

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef.

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