



## STARTERS

### Green Leaves

Green leaves, crispy salami of Lefkada, geremezi cheese, hazelnuts, apple, pomegranate vinaigrette

### Organic Chicken sous vide

Mixed Salad Leaves, graviera, sesame, chicken, smoked pancetta Vinaigrette

### Tuna

Tuna tartare, olive bread, peanut butter, pickled sea fennel, sesame mayo, micro greens salad

### Rabbit

Ravioli, rabbit stifado, wild mushrooms, leek cream with cardamom

### Risotto

Smoked eel, truffle oil, green asparagus, topinambur cream

### Beef Tartare

Wonton leek pie, beef, smoked feta cheese

### Scallops

Cream of smoked bean soup with black pork pancetta, asparagus, black sesame seed sponge cake

## Meat

### Black Angus Beef

Beef fillet, potato terrine, gravy sauce with Greek Corinth raisins

### Lamb

Slow cooked lamb, broccoli, metsovone cheese, egg-lemon foam

### Black Chicken

Chicken breast cooked sous vide, corn crème, beer pickled onion, kale

## FISH

### Cod

Cabbage roll, Greek pastrami, egg-lemon sauce, parsnip curry

### Sea Bream

Sun dried tomato crust, white truffle oil, lime, Aegean kakavia cream

## DESSERTS

### Baklava

Pistachio white chocolate whipped namelaka, tonka, orange

### Rizogalo

White chocolate rice bar, sable breton, Valrhona Dulcey cremeux, hazelnut streusel, strawberry fluid gel and sorbet

### Chocolate tahini

Chocolate cream with tahini, hazelnut crumble, mango sorbet

## Fresh seasonal fruits

Greek cheeses with fig chutney