

FIGORE FINE DINING

DEGUSTATION MENU
CHEF AGGELOS BAKOPOULOS

135.00€ Per person

AMOUSE BOUCHE G

BONITO BOURDETO

Tarama | caper | cucumber | herbs sorbet | Corfu bourdeto sauce

RED SHRIMPS

Pistachio | radish | arugula | lemon | red shrimp's sauce G

SCALLOPS

Beef tongue | celery root | chives | consommé from Zakynthos oil cheese

CATCH OF THE DAY BIANCO

Potatoes | sea food | lemon fish sauce

SEA CARBONARA

Mussels | calamari | fennel | grilled greens | bread crumbs | beluga caviar G

PIGEON

Beetroots | kumquat | foie gras | eel | spice sauce G

BEEF SOFRITO

Potato | aioli | parsley | aged vinegar G

DESSERTS

BAKLAVAS

Pistachio | spices | orange | fig compote | kaimaki ice cream with goat's milk V / G

MIGNARDISES G / V

*V.A.T. and all taxes are included. Responsible: Vithoukias Dionisios. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit for the registration of complains.

*For more vegan or gluten free options, please let us know. V= Vegetarian, VG=Vegan, G=Gluten

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you