

Chef's Welcome

Tartlet | scallops | lemon cream | fresh garden peas | bottarga
Marinated red shrimps Kilados | tomato | feta | seasonal herbs
Greek blue crab salad | green apple | sea urchin



Bread

Sourdough | organic olive oil | butter | fleur de sel



Neratzosalata

Cured bonito | citrus salad | orange gastric | bottarga | tarama



Garidaki

Marinated red shrimps Koilados | beetroot | strawberries | vanilla



Nerokremmydopita

Local onion pie | water onion | pretza cheese | dill | jus



Barbouni

Ionian red mullet | textures of courgette | savoro sauce | salami Lefkada | smoked eel
(Oscietra Caviar by Kaviari Paris +22€)



(Fricassee +30€)

Catch of the day | celery & fennel cream | handpicked wild greens | mussels



Lamb Skordostoupi

Milk-fed lamb | aubergine | tomato | wild garlic | olive oil gruyère local cheese | jus
(Duck escalopes foie gras +16€)



Pre Dessert

Verbena tea | green apple espuma | lemon sorbet with herbs



Greek Pavlova

Strawberry meringue | Yogurt cream | picled strawberry | balm mint ice cream



Mignardises