



A LA CARTE

STARTER • FIRST COURSE • MAIN COURSE • DESSERT

€ 160

STARTERS

Reference to a Corfu Orange Salad

swordfish carpaccio made in the way of the Elba island fishermen

Bonito / Tarama Mousse / Mango from Paros

Gastro - Esperanto

olive oil phyllo pastry / zucchini / truffle



FIRST COURSES

Duck and Truffle Papardelle

Peruvian cacao / lemon

Mani Red Prawns

strawberries / fish roe

Scallops

bergamot / truffle / beurre noisette



MAIN COURSES

Red Mullet

kritamo / ouzo / elderflower

Scorpionfish 'Bourdeto'

with anhydrous Santorini tomatoes

Synchronicity

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

Naxos Beef

celeriac / coffee

Lobster + € 50

fennel / lemongrass / almonds



DESSERTS

Strawberry Fields Forever

strawberry / hibiscus / Santorini tomato / almond

Mimosa 1962 - 2022

lemon / chamomile / Grand Marnier

Bitter Chocolate Cremeux

hazelnut / honey / ginger

Like a Sweet Tzatziki 2.0

yoghurt / cucumber / mint

Please inform our staff of any allergies or dietary restrictions.

You may choose one item from each category.

All prices are per person.