



## 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

#### Morel Mushrooms

onion broth / spinach

#### 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.