



PERIPATOS

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€ 170

Wild Mushroom Macaron

hazelnut | hints of five spices

Illusion Tartlet

caviar | burrata | shrimps | lemon

Classicism

foie gras pearls | green tomato jam | smoked eel

Herring - A Journey Through Time



Cotto Crudo al Acqua Pazza

arugula pesto | parmesan cream |
tomato | marinated fish

EXTRA DISH + € 40

Natura

Mani shrimps | fish roe | strawberry

Gastro - Esperanto

olive oil phyllo pastry | zucchini | truffle

EXTRA DISH + € 60

Lobster

figs | nubullo | graviera cheese |
coral sauce | aromatic herbs

Lamb à la Grecque

fava hummus | parsley couscous |
chamomile | Greek yogurt | thyme sauce



Mimosa 1962 - 2025

lemon | chamomile | Grand Marnier

Strawberry Fields

hibiscus | Santorini tomato | almonds

Mignardises

Please inform our staff of any allergies or dietary restrictions.
Tasting menus are designed to be enjoyed by the whole table.
All prices are per person.



THE WINE PAIRING

designed by
Yiannis Karakasis MW

€ 90

WINES • 75 ML

Jules Taylor, Sauvignon Blanc 2023
Marlborough, New Zealand

Selene, 'Santorini Cuvée Privée' 2023
Assyrtiko
Santorini, Greece

Chavy Chouet, Bourgogne 'Les Femelottes' 2020
Chardonnay
Burgundy, France

Henri Bourgeois, 'Clos Henri' 2018
Pinot Noir
Marlborough, New Zealand



DESSERT WINE • 50 ML

Biblia Chora, 'Sole' 2018
Gewürztraminer/Semillon
Pangaio, Greece

Exact wines and vintages
may differ according to availability.