

Raw

Ceviche

Shrimps, melon, Aji Amarillo, lime, basil
21€

Sashimi

Tuna, chilli, lime, wasabi, homemade ginger
19€

Carpaccio

Amberjack, olive oil, chives, lime
19€

Tartare

Beef fillet, Dijon mustard, olive, spring onions, chilli
22€

Appetizers

Crepe

Salmon, lemon confit, katiki from Domokos, salicornia
19€

Parsnip velouté soup*

Lobster, trout eggs, truffle
22€

Shrimps

Salsify, morels, truffle butter, avruga
22€

Scallops*

Leek, spinach, vongole, fennel
24€

Hot lobster cake*

Potato crust, rocket, arseniko from Naxos island, bisque
26€

Mesclan

Grapes, cherve, balcamic, honey, walnuts
18€

Main courses

Vegetables

Seasonal vegetables, potatoes cream, grygere from Naxos island
21€

Paccherini

Shrimps, black pork pancetta, orange, bergamot, trout eggs
24€

Amberjack

Baby courgettes, bottarga of Messolonghi
34€

Sea bass

Fava from Feneos, mussels, lemongrass, pickled rock samphire
34€

Lamp

White eggplant, cherry tomatoes, potatoes, grygere, thyme
38€

Flap steak

Celeriac, carrots, shallots, sage
38€