



The Celebration

Welcome

Welcome with slow-fermented handmade bread and Harissa olives

First Course

Greek salad with cherry tomatoes, carob rusks, pickled kritamo, goat cheese, red onion, fresh herbs (1 plate / 3 people)

Sashimi Greek-style Fish of the Day with Pea Cream, black olive soil (Individual serving)

Second Course

Risotto with Kakavia broth, grouper pastirma, celery root confit, sea greens (Individual serving)

Main Course

Grilled fillet of Fish of the Day with seasonal garnish (Individual serving)
or

Fish of the Day Fricassee with wild greens and celery root cream (Individual serving)
or

Sirloin with Potato Causa and Hollandaise (Individual serving)

Desserts

Armenoville with chocolate, orange, caramelized ginger, and aromatic flowers (Individual serving)

Unlimited consumption of Water / Soft Drinks

Please inform us for any allergies

Price per person: 70 €