Chef's Table

Premium 9 course menu with our Chef's best recommendations

Tomato

Tomato as a Salad Under a Thin Layer of Frozen Tomato Disc

Fennel Bulb on BBQ

Assysrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Tuna

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Caviar

Greek Blue Crab, Lemon & Herbs Jelly

Fish Fillet

Fillet of Local Caught Fish Wrapped in Spinach with Eggplant Puree & Lemon Verbena

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Main Course

Cheese Trolley

Selection of Greek Cheese

Souffle

Chios Island Mastic & Lemon Sorbet

Migniardise

455€ /person

