



LAUDA

4 Hands Dinner | 07-08/07/2025

*Chef **Nikos Leivadias*** Tudor Hall – King George Athens*

*Mixologist **Nikos Bakoulis** – The Clumsies & Line Athens*

Canapé

Tomato

Bavaroise, Olives, Katiki Domokou Ice Cream, Tomato Consommé

Sparkling Kombucha

Strawberry Vinegar, Strawberry Water, White Pepper

Amberjack

Pickled Cucumber, Kiwi, Ginger, Aegina Pistachio Dressing

Tommy's

Caramelized Lacto-Fermented Cauliflower, Mezcal, Potato Water

Bread & Butter

Cod

Shrimp, Artichoke, Tsitsiravla, Caper Sauce

Olive Oil Gimlet

Gin, Extra Virgin Olive Oil, Fava Miso, Orange Flower Honey (Why-In)

Lamb

Eggplant, Florina Pepper, Dukkah, Potato Bread

Pomegranate Why-In

Eggplant Skin Barbecue, Walnut, Cacao

Greek Cheese Trolley

Pre-Dessert

Moelleux

Buckwheat Crêpe, Chocolate Whiskey Siphon, Flower Honey Ice Cream

Dessert Why-In

Orange Flower Why-In, Malted Barley, Caramelized Yogurt Whey

Mignardise

Event Menu: €220 per person
Cocktail Pairing: €144 per person