

Appetizers

Chicken velouté with king oyster mushroom, frumenty gnocchi and garlic croutons 	12
Parsnip and pear velouté with curry and onion powder   	13
Black Angus beef tartar in crispy spring roll wrapper sphere with egg yolk confit, dried capers, shallot, truffle mayo and wasabi emulsion	22
Athenian salad with grouper, black fish roe mousse, herb mayonnaise, ouzo pearls, tapioca cracker and green tobiko	21
Colorful baby beetroot salad with citrus, goat cheese and raspberry dressing  	20
Mixed salad with burrata cheese, jamón Ibérico, poached pear in Samos wine and wild berries marmalade  	20
Greek salad with colorful tomatoes, cucumber, shallots, banana peppers, skotiri cheese from los island and olives   	19
Seabream carpaccio with citrus fruit, green apple and radish  	20
Garden salad with black quinoa, purple cauliflower, asparagus, tomato cherries, mixed vegetables and apple - mustard vinaigrette  	19
Goat cheese and pumpkin tart with sage, caramelized walnuts and meringue foam   	18



-  Contains dairy or traces of dairy
-  Contains no gluten
-  Contains nuts
-  Contains alcohol
-  Healthy choice
-  Vegan
-  Vegetarian

For those with special dietary requirements or allergies who may wish to learn about food ingredients used, please ask for the manager

Pasta and Risotto

Risotto with époisses cheese and saffron, pattison squash and baby spinach 	37
Wild mushrooms risotto with Grana Padano, asparagus and black truffle 	36
Stir fried organic basmati rice with vegetables, sesame, avocado and coriander 	33
“Pastitsio” with paccheri pasta, beef short rib, topinampur béchamel sauce with arseniko cheese from Naxos island 	38
Crustacean ravioli with black caviar, lobster tail and “Bolognese” sauce 	39

Main Courses

Dover sole fillet with two cauliflower textures, braised red chicory, almonds and beurre blanc sauce 	48
Black cod fillet with clams, fennel aioli, curry and apple sauce  €2 of this healthy dish will be donated to “Alma Zois” (Hellenic Association of Women with Breast Cancer)	49
Pork belly from black pig of Olympus with celeriac, black quinoa and lemon sauce 	47
Trout fillet with pea purée, pickled asparagus, patty pan and mint sauce 	46
Macallan flavored guineafowl with pumpkin cream, celery root roulade, baby carrots and pomegranate sauce 	41
Ribeye steak with root vegetable dauphinoise, beetroot cream and Madagascar green peppercorn sauce 	51
US beef fillet with parsnip cream, braised leek, asparagus, mushrooms ragout, black truffle and red wine sauce 	55
with poached lobster tail addition 	66
Water buffalo burger in brioche bun with melted scamorza cheese, smoked bacon, sautéed cherry tomatoes, grilled lettuce heart, truffle mayonnaise and pont neuf potatoes 	40
Braised venison shoulder with smoked potato purée, roasted quince, chestnuts and red wine sauce 	49

Sushi

Each dish contains 8 pieces

Veggie    	17
Avocado, cucumber, carrot, asparagus and sesame seeds	
California roll 	20
Surimi, avocado, cucumber and sesame seeds	
Surf 'n' Turf 	27
Panko shrimp, avocado, cucumber, beef fillet, spicy mayonnaise, teriyaki glaze	
Salmon crab  	25
King crab, salmon, avocado, carrot, cucumber, spicy mayonnaise, caviar and eel sauce	
Tokyo 	24
Crab, panko shrimp, avocado, spicy mayonnaise, cucumber, eel and teriyaki glaze	
Scallop Maki 	31
Panko shrimp, scallop, cucumber, avocado, carrot, salmon roe, mayonnaise and teriyaki glaze	
Octopus maki 	29
Octopus, crab, red tobiko, cucumber, avocado, carrot, mayonnaise and sriracha sauce	
Rainbow roll  	28
Tuna, eel, panko shrimp, cucumber, carrot, asparagus, spicy mayo and caviar	
Dragon roll 	29
Panko shrimp, avocado, cucumber, fish roe, spicy mayonnaise and teriyaki glaze	
Salmon maki 	26
Salmon, cucumber, avocado, sour cream, fish roe, chives and mayonnaise	
Spicy tuna roll  	31
Tuna, cucumber, avocado, spicy mayonnaise and sesame	
Nigiri 	32
Tuna, salmon, shrimp and eel	



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Contains no gluten



Contains nuts



Contains shellfish or ingredients containing shellfish



Contains alcohol



Healthy choice



Spicy food



Vegan



Vegetarian

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Japanese specialties

Wakame salad  	16
Peppered salmon fillet salad 	24
Beef tataki encrusted with sesame, sautéed baby vegetables, shitake mushrooms and teriyaki sauce	44

Combinations

Maki combination (12pcs) 	33
Sashimi combination (12pcs)	39
Combination of maki (12pcs) & nigiri (8pcs) 	48



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All prices are in euro
Prices include VAT and City Tax

The establishment is obliged to have printed forms available in a special location near the exit, for the registration of complaints. / L' établissement doit disposer des formulaires, qui se trouvent dans une pochette spéciale proche de la sortie, pour la possibilité de toute critique. / Das Unternehmen ist verpflichtet Formular in einer speziellen Box neben dem Ausgang, für eventuelle Beschwerden, zur Verfügung zu stellen.

Liabile towards Health Authorities: Andreas Tzouros

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED
(RECEIPT - INVOICE)