

Desserts

Baklava

Galaktompoureko Mousse / Dry Fruits / Baklava Filo Pastry / Rosemary Ice Cream
€14

Caviar

White Chocolate Namelaka / Lemon Pudding / Lemon & Verbena Sorbet / Ossetra Caviar
Nut Free
€24

Chocolate 55%

Chocolate Cremeux / Yogurt Pearl / Hazelnut Spread / Lemongrass Gel / Beetroot Puree
Gluten Free
€17

Geranium

Geranium Granite / Dry Caramel / Vegan Chocolate Ganache & Rocks
Vegan / Gluten Free / Nut Free
€15

Hazelnut

Hazelnut Tart / Coffee Panna Cotta / Lime Textures
Gluten Free
€14

Milk Chocolate

Milk Chocolate Suprême / Mandarin Jam / Herbs Emulsion
Gluten Free / Nut Free
€16

Mille Feuille

Vanilla Crisps / Puff Pastry Cream / Mesologgi Sea Salt Flower Caramel
Nut Free
€16

Olive Oil

Olive Oil Ganache / Lemon Textures / Pine Nut Praline Foam
Gluten Free
€18

Pop Corn

Caramelized Pop Corn Mousse / Passion Fruit Gel / Burnt Butter Ice Cream
Nut Free
€15

Tea

Greek Mountain Tea Foam / Milk Chocolate Namelaka / Honey Parfait / Orange Juice Gel
Gluten Free / Nut Free
€15

For Any Allergy and/or Intolerance, Please Inform Us Before Ordering, No Changes Can Be Made

Wine & Beverage List

Dessert Wines (80ml Glass)

Hétszölő Tokaji Aszú 5 Puttonyos 2013

* Pairing with: Hazelnut / Caviar

€15

Mas Amiel Vintage Rouge 2020

* Pairing with: Chocolate 55% / Geranium

€11

Moscato d`Asti Truffle Hunter Leda

€9

Ramos Pinto Porto White

* Pairing with: Baklava

€11

Sauternes Perle d'Arche

* Pairing with: Pop Corn / Mille Feuille

€10

Truffle Hunter Sweet Red

* Pairing with: Olive Oil / Milk Chocolate / Tea

€9

Champagne (750ml Bottle)

Deutz Brut NV

€100

Dry Wines (750ml Bottle)

Ktima Vivlia Chora

White 2023

€34

Rosé 2022

€34

Red 2022

€38

Espresso Premium Coffee

Brazilian / Decaffeinato / Guatemalan / Peruvian Organic

€3

Water

Zagori (1000ml Bottle - Metallic)

€5

San Pellegrino (250ml Bottle - Carbonated)

€3