

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

Pistachio from Aegina Tart & Ice Cream / 55% Chocolate Ganache / Raspberry Textures
Gluten Free
€17

Geranium

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

Herbs

Milk Chocolate Parfait / Orange Sorbet / Herb Frozen Air
Gluten Free / Nut Free
€16

Lemon

Lemon Curd / White Chocolate Ice Cream / Toasted Almond Sponge / Cherry Extract
€14

Peach

Peach Soup / Clove Caramelized Vegan Chocolate / Basil Sorbet
Vegan / Gluten Free / Nut Free
€14

Rice Pudding

Apricot Parfait / Rice Pudding / Vanilla Cream / Cinnamon Fried Rice
Gluten Free / Nut Free
€16

Strawberry

Strawberry Textures / Yogurt Sorbet / Black Kalamata Olives Caramel
Nut Free
€15

Tea

Greek Mountain Tea Foam / Milk Chocolate Cremeux / Honey Parfait / Citrus Gel
Gluten Free / Nut Free
€15

*For Any Allergy and/or Intolerance, Please Inform Us Before Ordering
Some Desserts Are Gluten / Nut / etc. Free, The Room Is Not
- Changes Can Not Be Made -*

Wine list

Dessert Wines (Glass 80ml)

Hetszolo Tokaji Aszu 5 Puttonyos 2013

** Dessert Pairing: Caviar*

€15

Mas Amiel Vintage Rouge 2020

** Dessert Pairing: Geranium*

€11

Moscato d`Asti Truffle Hunter Leda

€9

Ramos Pinto Porto White

** Dessert Pairing: Baklava / Lemon*

€11

Sauternes Pele D`Arce

** Dessert Pairing: Peach / Rice Pudding / Strawberry*

€10

Truffle Hunter Sweet Red

** Dessert Pairing: Chocolate / Herbs / Tea*

€8

Champagne (Bottle 750ml)

Deutz NV Brut Classic

€100

Dry Wines (Bottle 750ml)

Ktima Biblia Chora

Red 2022 Rosé 2022 White 2023

€38

€34

€34

Espresso Premium Coffee

Brazilian / Decaffeinato / Guatemalan / Peruvian Organic

€3

Water

Zagori (Bottle 1000ml - Still)

€5

San Pellegrino (Bottle 250ml - Sparkling)

€3