



olvo dégu

GASTRONOMY EXPERIENCE 10 COURSES

Homage to the greek meze philosophy

Traditional “ladenia” from Kimolos with 7 years old sourdough starter, frumenty, thyme and mushroom honey

Cherry gazpacho with charcoal grilled lobster, amaranth greens and almond foam

Sea bass tartar with oysters emulsion, and kiwi granité

Tagliatelle of calamari with pine nuts, basil, olive oil, garlic and parmesan

Charcoal grilled scallops with confit cherry tomatoes, tomato sabayon, elderflower and “peas”

Parmesan risotto with summer truffle, asparagus, pistachio and marjoram

Beef ragu with celeriac “dolma”, vine leaf pesto and beef jus with raisins and black garlic

Peach cremeux with bitter almond ice-cream, salt and white chocolate soil

Chocolate souffle with coconut praline and avocado-coconut ice-cream

Degustation Menu Price: 150 €

Wine Pairing 8 Courses: 90 €