

APPETIZERS

TARTARE

Black angus / brioche / burnt butter / truffle / senap

€ 26

G M M S E

CARPACCIO

Smoked black angus fillet / parmesan chips / rocket /
smoked cream

€ 25

E M

TAGLIATA

Mushroom / bacon

€ 35

M

CHEVRE

Smoked pork shoulder / honey / thyme/ lime

€ 18

M

RISOTTO

Forest mushrooms / thyme / fried talagani cheese

€ 22

M SL

VARIETY OF GREEK CHEESES

San Michael of Syros / Volaki of Andros / Arseniko
of Naxos / Buffalo Graviera

€ 22

M G SL

FRIED POTATOES

Graviera cheese / fresh truffle

€ 12

M

SALADS

GREEK SALAD

Tomato / cucumber / feta cheese / olives / onion /
pepper

€ 15

M

BURRATA

Cherry tomatoes / Chalkidiki olives / basil

€ 22

M

GREEN

Mushrooms / asparagus / hazelnut / beef pastrami

€ 24

MS N

BURGERS

SURF & TURF

Smashed beef patty / breaded lobster
/ baked cherry tomatoes / remoulade sauce

€ 50

E G M C MS

DOUBLE CHEESEBURGER

Smashed burger black angus, cheddar, bbq sauce

€ 30

E G M

ORIGINAL SOMMELIER'S MINI BURGERS

Chevre cheese – truffle mushroom sauce

/ avocado – sriracha /

Aged beef – rocket – cowboy butter - scamorza

€ 28

E M G MS

FROM JOSPER

IBERICO SPARERIBS

Bourbon Glazed

€ 25

FREE RANGE HALF CHICKEN

smoked paprika

€ 22

GOAT SKEWER

keffir

€ 30

M G

SHORT RIB BLACK ANGUS

Mashed potatoes a la Joel Robuchon

€ 35

M CL SL



PRIMECUTS

Bavette

Picanha

Ribeye kobe Japan

Wagyu sirloin

Lamb chops

Ask the waiter for the price per kg

SIDE DISHES FROM JOSPER

Sweet potatoes / goat cheese

€ 10

M

Grilled corn / spicy butter

€ 8

M

Grilled vegetables

€ 10

Asparagus

€12

Mashed potatoes

€ 8

M

IN HOUSE SAUCES

Hollandaise

M SL E

Pepper

CL SL

Wild mushroom

M CL SL

Cheddar

M G

Chimichurri

SL

BBQ

Black garlic Aioli

E

Cowboy butter

M MS

€ 5

DESSERTS

CHERRY CLAFOUTIS VANILLA ICE CREAM

€ 10

M G

CHURROS

Salted caramel sauce / chocolate sauce / tonka bean sauce

€ 10

M G E

BABA AU RUM

Passion fruit / white chocolate whipped cream

€ 10

M E G

CHOCOLATE TART

Nougatine cocoa nibs / chocolate ice cream

€ 10

M N G E

COVER PER PERSON: € 2

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

G

Gluten

M

Milk

E

Eggs

N

Nuts

SM

Sesame

MS

Mustard

CL

Celery

S

Soy

L

Lupin

SL

Sulfites

F

Fish

ML

Molluscs

C

Crustaceans

All prices are in euros and include applicable taxes. The guest is not obliged to pay if the final bill settlement will not be delivered to the table. Responsible Market Inspector: Alexandros Giannakidis