



THERASIA

Smoked Prawn

tomato / feta

Mushroom Tartlet

truffle / wild herbs

Fish of the Day Crudo

citrus fruits / orange gastrique

Crab from the Aegean Sea

summer vegetables / anise / assyrtiko

Squid with Santorini 'Fava'

greens from the land and the sea

Vitello Tonnato

Bottarga / hazelnuts / Greek coffee

Cod

Cauliflower / green amatriciana / burrata

OR

Beef Fillet à la Rovespierre

Thyme / potato terrine / truffle

Basil Pannacota

lychee / strawberry

Limoncello

lemon cream / cold passionata

Mignardises

€ 165

PER PERSON

WINEPAIRING

€ 80

PER PERSON

DEGUSTATION