

COLD

RED MULLET	torched mullet fillet - citrus - rosé vinegar - crispy salami - piment d'Espelette	15
JERUSALEM ARTICHOKE v	pickled chanterelles - Metsovone - radicchio - pine nuts	13.5
PUMPKIN vgn	pumpkin seed praline - lentils from Prespes - Corinthian raisins - sage	12.5
STEAK TARTARE	preserved green peppercorns - smoked egg yolk - pickled beetroot - homemade brioche	14.5

WARM

'KOKKINISTO'	vol au vent - beef stew - Gruyère foam - spinach - mushrooms	15
CASSOULET	cod cheeks - 'Kakkavia' broth - smoked pork belly - smoked eel	15.5
BEETROOT vgn	kale - roasted yeast oil - horseradish - seasonal vegetable jus - trompette de la mort	13
CELERIAC v	breadcrumbs - chestnut butter - smoked almond - vegetable beurre blanc	13.5
CÔTE DE BOEUF - THE FRENCH WAY	from 400g - dry aged Holsteiner - beurre noisette - shallot - chives	per 100 gr. 12.5
CÔTE DE BOEUF - THE GREEK WAY	from 400g - dry aged Holsteiner - pickled onion - oregano - lemon	per 100 gr. 12.5

SIDES

FRIES v	fries from Frietboutique - homemade mayonnaise	6
MAYROMATIKA SALAD vgn	black-eyed beans - carrot - celery - dill - bergamot vinegar	6.5
GREEK SALAD v	tomato - feta - paprika - onion - caper apples - cucumber	6.5

DESSERTS

'HALVAS' vgn	chocolate sorbet - tahini cream - Iranian pistachio praline - pistachio biscuit	9.5
APPLE v	seasonal apples - tarragon - white chocolate - Ikarian honey ice cream - honeycomb	12
ÉCLAIR v	chestnut cream - pumpkin - caramelized hazelnuts - nutmeg	11.5
CHEESE SELECTION FROM FROMAGERIE KEF (4) v	pear, date and white pepper chutney - crispy flatbread	14.5