

# **Dimitris Pamporis**

## **Snacks**

Mini tart: smoked ell parfait / anise cookie / celery

Minced meet pie: bolognaise tartar / arenkha caviar

Cake: craw fish/ salami from Lefkada Island

## **Amuse bouche**

Tzatziki macaron: black garlic / yoghurt / cucumber meringue

## **Menu**

### **Tomato salad with lobster**

Bottarga / verbena sorbet / green tomato gazpacho

### **Risotto with mussels**

Spicy risotto / mussels in fermentation / green apple / mint

### **Cod fish “Agioritikos”**

Onions “giachni” / plum’s cream/ marinated anchovy / Onion broth

### **Beetroot salad and foie gras**

Smoked beetroots / cranberries / yoghurt consommé

### **Duck breast**

Carrot ketchup / turnip and radishes / Arabica coffee

### **Stew wagyu veal**

Gnocchi from baked potatoes / Morcheles

### **Pre- dessert**

“Chef’s choice”

### **Grapes and gruyere cheese**

Grape sorbet / gruyere crème/ honey-walnuts broth

### **Chocolate**

Chocolate / chocolate / chocolate

### **Miniardise**