Antipasti

TONNO € 21,00
Tuna
Focaccia with onion – fresh herbs – Agreco Farms olive oil crème

CERNIA AFFUMICATA € 22,00
Smoked Grouper fennel bulb Panna Cotta – orange – fennel salad

INSALATA CON POLPO E CECI € 21,00
Octopus and chickpea salad
potato crème – onion – tomato confit

MOZZARELLA CON POMODORE € 16,00
Mozzarella with tomato
tomato confit – basil pesto – tender lettuce hearts

CARPACCIO DI FILETTO DI MANZO ANGUS € 23,00
Angus Beef Fillet Carpaccio
Cretan Gruyere cheese – celeriac bulb mousseline – aubergine sweet sour

Primi Piatti

FRUTTI DI MARE AL VAPORE € 23,00
Fruits de Mer, steamed, carrot crème soup – Mesologgi Bottarga

RISOTTO DI VERDURE € 22,00
Vegetable Risotto, cherry tomatoes confit – fresh basil

SPAGHETTONI SASHIMI € 25,00
Spaghettoni "Sashimi"
crayfish crème – prawn – calamari – lemon compote

TORTELLI DEL VITELLO € 22,00
Tortelli with beef
Myzithra cheese from Epirus – Parmesan crème – summer truffle

CANDELE SPEZZATE SON ARAGOSTA € 28,00
Candele Spezzate with Mediterranean Slipper Lobster
served with its coral sauce – flavoured with sweet red wine Iouliatiko

Secondi Piatti

ZUPPA DI PESCE SPESSA € 37,00
Seafood "Bourdeto", a Corfiot Specialty
Rouille of prawns from the Ambracian Gulf – red wine sauce

FILETTO NASELLO € 34,00
Cod Fillet
seasonal vegetables in different textures – onion sauce

FILETTO DI MANZO € 33,00
Beef Fillet
aubergine crème – Taleggio cheese – Gravy sauce

TRILOGIA D'AGNELLO € 32,00
Lamb Trilogy
Myzithra cheese croquette – artichoke crème

Dolci

CREMA DI CIOCCOLATO GUANAJA € 12,00
Guanaja Chocolate Creme
peanut sponge – mango coulis – homemade strawberry sorbet

CATALANA € 12,00
Catalana
Citrus – Tonka aroma – yogurt ice crème

PRALINE CROSTATA € 12,00
Praline Tart
almond dacquoise – biscuit – hazelnut crème

Menu Degustazione

L'ACCOGLIENZA DELLO CHEF
The Chef's Welcome

FRUTTI DI MARE AL VAPORE
Fruits de Mer, steamed
Carrot crème soup – Mesologgi Bottarga

TONNO
Tuna
Focaccia with onion – fresh herbs – Agreco Farms olive oil crème

SPAGHETTONI "SASHIMI"
Crayfish crème – prawn – calamari – lemon compote

TRILOGIA D'AGNELLO
Lamb Trilogy
Myzithra cheese croquette – artichoke crème

OR

FILETTO NASELLO
Cod Fillet
Seasonal vegetables in different textures – onion sauce

CRÈME DI CIOCCOLATO GUANAJA
Guanaja Chocolate Crème
Peanut sponge – mango coulis – homemade strawberry sorbet

MIGNARDISE

COFFEE / TEA

Menu price: € 90,00
with Greek wine pairing (4 glasses)
and Corfu beer microbrewery "Red Ale Special" € 125,00
with international wine pairing (4 glasses) € 130,00