



# New Year's Eve Menu

**AMUSE BOUCHE**  
LOBSTER BISQUE

**STARTER**

BRAISED OCTOPUS, FAVA, CARAMELIZED ONIONS  
& TOMATO CONFIT

AMALIA BRUT-LEMON SORBET

**MAIN COURSE**

RED MULLET SERVED WITH CELERY ROOT PURÉE,  
TRIKALINOS BOTTARGA, SAFFRON SAUCE

OR

SLOW COOKED LAMB, CÈPE KRITHAROTO,  
BABY CARROTS, LAMB JUS

**DESSERT**

GALAKTOMPOUREKO  
WITH VANILLA ICE CREAM

75€

2020