

άκρον

/ ákron /
peak; high point

€ 195

Amuse - Bouches

Garbo
Azzardo
Tzournada

Swordfish in the Way of Elba Island Fishermen

swordfish carpaccio | Corfu bitter orange salad

Rosa Antico from Mani to Corfu

Mani red prawns | strawberry vinegar | ginger

Gastro Esperanto

zucchini spiral | Tinos 'kariki' cheese | truffle

Royale à la Grecque

langoustines broth | seashells | Greek coffee | curry

EXTRA DISH + € 50

Blue Lobster

poached in lobster butter | fennel | almonds
strawberries & beetroots cooked in cherry gastrique

Cod 'Bianco'

yesterday...today...tomorrow

caviar + € 30

Rooster 'Pasodoble'

from 'pastitsada' to marengo

Apple Mojito

Impermanence

wild strawberries | vanilla | port

Mignardises

 Add extra Greek Black Truffle + € 25
available for 'Gastro Esperanto'

 Vegetarian Dish

or a dish that can be adjusted to be vegetarian with small changes

Please inform our staff of any allergies or dietary restrictions.
The tasting menu is designed to be enjoyed by all guests of each table.
All prices are per person.