

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

Pre dessert

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.