

Small Tasting Menu
with Lauda Classics Courses
in Degustation Portions



Petit Menu

Canapé

Starter

Ravioli

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

-Or-

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate

Main Course

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied with Slow-Cooked Neck & Artichoke

-Or-

Beef "en Croûte"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll & Santorinian-Style Béarnaise Sauce

Supplement 45€ per person

Dessert

Chef's Daily Selection Dessert

Migniardise

170€ per person

