







Red mullet Tartare

chili, gin, lemon, salsa verde €20,00

lobster ravioli, citrus bisque €42,00

Lobster

Dark Chocolate candy floss, dark namelaka, hazelnut, whisky €18,00

Scallops crispy prosciutto, carrot ginger pure

€23,00

King Crab

green apple,

pickled shallots, mango

€25,00

Black Cod Confit

mussels, seafood beurre blanc, saffron air €39,00

Saffron Panna Cotta apricot gel, berries, caramelized pistachio

€18,00

Red Snapper

fennel pure, iconic squid pasta

€32,00

Salt Baked Celeriac

wild greens, mushrooms, truffle €28,00

Garden Tribute

greek mature cheese, peach, aromatic potatoes, blackberry sauce €17,00

Short Rib

sweet onion pure, smoked asparagus, beurre noisette €36,00

Summer Brisket

watermelon, baby gem, black olive oil €20,00

HEAD CHEF,
ARGIRIS AGLAMISIS

NARCISSUS degustation menu: €90,00 per person

NARCISSUS food & wine pairing menu: €140,00 per person