

SANTORO DEGUSTATION MENU

Amuse
Bouche

Symi island shrimps
Sea asparagus, coconut milk, vegetables

Aubergine
Hand smoked trout, hazelnuts, aubergine ∂

Red Mulletts
Pasturma, black eyed beans, dill and caviar sauce

Turbot
Beetroot leaf mousse, stifado onions, squid gel sauce

Lamb at 58°C
Celeriac flower, smoked sheep's milk broth, olives

Caramel
Gianduja mousse, coffee powder, salted caramel ice cream

Mignardises

€ 150 per person | wine pairing €54 per person

Prices are inclusive of all taxes (VAT 13% or 24% & Municipality Tax 0,5%) 🌿 Vegetarian dish ∂ Contains nuts 🍷 Gluten free

SANTORO