

Winter 2024

Food & Wine Pairing III

Samaropetra

Sauvignon Blanc, PGI Florina, 50ml
Seasonal green salad.

L' Esprit Du Lac

Xinomavro, PDO Amyndeon, 50ml
Beetroot salad with walnut and
handmade mayonnaise.

The Fallen Oak, Kir-Yianni Estate

Xinomavro, Syrah, Merlot, PGI Imathia, 50ml
A variety of local cheese and sausages
with seasonal jam and breadsticks

Chrysogerakas

Malagousia, Gewürtztraminer, PGI Florina, 50ml
Apple pie, cinnamon cream, batterscotch
and caramelized apple.

Variety of homemade artisan bread accompanied
with Kalamata olives.

Executive Chef: Kiriaki Fotopoulou
Please let us know if you have any food allergies or intolerances.



KIR·YIANNI

35,00€/ person - 20% on groups