

Winter 2024

Food & Wine Pairing I

Akakies Sparkling

Xinomavro, PDO Amyndeon, 50ml
Galeni cream cheese with confit tomato,
chili pepper and lime.

Tesseris Limnes

Chardonnay, Gewürztraminer, PGI Florina, 50ml
Broccoli soufflé, with kefalotyri and tomato crumble.

Agathoto Single Block

Xinomavro, PGI Imathia, 50ml
Beetroot salad with green apple, walnut
and homemade mayonnaise.

Dyo Elies

Syrah, Merlot, PGI Imathia, 50ml
Smoked potatoes, with braised beef
and Metsovo sauce.

Diaporos Single Block

Xinomavro, Syrah, PGI Imathia, 50ml
Lamb ribs with smoked eggplant, cumin yoghurt.

Chrysogerakas

Malagousia, Gewürztraminer, PGI Florina, 50ml
Posé pear cooked in Xinomavro, berry root cream,
sesame pastel and crispy biscuit

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

65,00€/ person