

The Kalliston Table

Chef's Welcome

Foie Gras Terrine

beetroot glaze | Greek yogurt Chantilly | caramelised fig in grape molasses |
toasted brioche | gold leaf

Muscat of Spina – Pnevmatikakis Winery

Butter Poached Langoustine

green asparagus royale | gratinated hollandaise | lime zest

Amelitti Assyrtiko – Pnevmatikakis Winery

Grouper Fillet

mushroom duxelles | pumpkin | black garlic gel

Dafnios Vidiano – Douloufakis Winery

Lemon Sorbet

redcurrants | lemon confit | mint

Beef Fillet

chorizo foam | braised celeriac | baby potatoes | beef jus

Nemea Agiorgitiko – Domaine Skouras

Yuzu Namelaka

tropical fruit crumble | chocolate tuile | burnt sugar glass

Samos Muscat – Vin Doux

Mignardises

Tasting Menu: 95€ per person (exc. drinks)

Optional Wine Pairing (75ml per course): 40€ per person

Guests with dietary restrictions are kindly requested to contact the staff in advance.