

PATIO

AT THE MARGI

Aperitif

Oyster Shell | Loukoumi | Pasteli

Amuse bouche

Scallop

Cremant de Bourgogne Domaine Gauffroy Marc & Fils, Chardonnay

Sea Urchin

Ouzo and lemon

Axia Masticha, lemon and sea urchin sour

Cuttlefish

Tomato sauce, spinach pesto, bottarga

Goumenissa, Mikro Ktima Titou, Xinomavro Negoska

The Fish and the Farm

Cod, sun-dried tomato, fennel scented egg-lemon sauce

Asprouda Serron, Domaine Neratzi, Asprouda

So (Sweet)bread...

Smoked eel, beetroot, green peas

Mavrotragano, Artemis Karamolegos Winery

Pre-Dessert

Chamomile-Ginger

Dessert

Truffle Hunting

Chocolate, black truffle, pecan praline

Chortais, Mercuri Estate, Mavrodaphne - Corinth currant

Mignardises

Menu Price: 135€ | Wine Pairing: 85€

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AT THE MARGI

Aperitif

Scallop Shell | Loukoumi | Pasteli

Amuse bouche

Scallop

Cremant de Bourgogne Domaine Gauffroy Marc & Fils, Chardonnay

Sea Urchin

Ouzo and lemon

Axia Masticha, lemon and sea urchin sour

Bergamot aromas over Shrimps

Bergamot, apple and celery granite, apple consommé

The Daily August, August Kessler, Riesling

Cuttlefish

Tomato sauce, spinach pesto, bottarga

Goumenissa, Mikro Ktima Titou, Xinomavro Negoska

Lobster

Carrot, mango, citrus beurre blanc

Malva Di Crete, Idaia Winery, Malvasia

Red mullet

Tomato-sujuk, Barigule sauce

Pair(ish)-Θ(έρω), Collectiva Wines, Crete, Assyrtiko

The Fish and the Farm

Cod, sun-dried tomato, fennel scented egg-lemon sauce

Asprouda Serron, Domaine Neratzi, Asprouda

So (Sweet)bread...

Smoked eel, beetroot, green peas

Mavrotragano, Artemis Karamolegos Winery

Pre-Dessert

Chamomile – Ginger

Dessert

Bees Hive and Flowers

Honeycomb, brown rice ice cream

Truffle Hunting

Chocolate, black truffle, pecan praline

Chortais, Mercuri Estate, Mavrodaphne, Corinth Currant

Mignardises

Menu Price: 185€ | Wine Pairing: 115€