

**MENU**  
**10 YEARS BOTRINI'S**

Philipponnat Royale Reserve Brut NV

**Macaroon from wild mushrooms, hazelnut and hints of five spices**

**Tart with shells, crème fraiche and peas**

**Garbo...Onion, truffle and cacao**

**Carbonara Corfiot**

**Herring, a journey through time**

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Philipponnat Blanc de Noir Vintage 2014

**Swordfish carpaccio as fishermen style on the Elba island,  
reference to Corfiot neratzosalata**

**Bonito, tarama, vinegar from peach and radish**

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Philipponnat Grand Blanc Vintage 2011

**Gastro Esperanto...**

**Olive puff pastry with zucchini, cheese from Tinos and truffle**

**Royal a la Grecque, crayfish, seafood, greek coffee and curry**

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Philipponnat Cuvée 1522 Rose Extra Brut Vintage 2012

**Synchronicity...**

**Milk-fed lamb with eggplant and miso fig-pie**

**Tinos - Naxos - Crete**

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Philipponnat Sublime Sec Reserve Vintage 2008

**As a sweet "tzatziki"**

**Bitter Chocolate Cremeux with hazelnut, honey & lemon**

**Milk-pie...Memories from Thessaly**

**Menu Price : 150 € / per person**  
Price includes 5 glasses Champagne Philipponnat & water