

# Peripatos

/pe'ri.pa.tos/  
*a leisurely walk taken for pleasure*

€100



## **Amuse - Bouches**

wild mushroom macaron  
smoked eel with fava  
anchovy from Paros

## **'Carbonara'**

Ettore's singular adaptation

## **Herring, A Journey Through Time**

corn | wild greens

## **Swordfish in The Way of Elba Island Fishermen**

swordfish carpaccio | Corfu bitter orange salad

## **Volos 'Tsipourádika'**

bonito | Limnos chickpeas | 'tsitsiravla' wild greens | raisins

## **Gastro Esperanto**

zucchini | Tinos 'kariki' cheese | summer truffle

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## **EXTRA DISH + €25**

## **Papardelle with Duck & Summer Truffle**

Peruvian cacao | lemon

## **Milk-Fed Lamb**

aubergine | 'sikomaida' fig-pie 'miso'

## **Our Peaches from Last Summer**

white chocolate | Champagne | vanilla | jasmine

## **Spiced Honey**

walnut praline | Mainalos fir honey | orange | sweet spices

## **Milk Pie**

memories from Thessaly

Please inform our staff of any allergies or dietary restrictions.  
Tasting menus are designed to be enjoyed by the whole table.  
All prices are per person.