



BOTRINI'S

Christmas Eve & New Year's Eve

Festive Journey

journey = taksidi /ta'ksiði/
(figurative) passage through imagination

€ 170

Onion Pie

onion | truffle | lard

Herring, a Journey through Time

corn | wild greens

Sourdough Bread and Butter

Sea Aura

red shrimp | carrot | elder | persimmons

Terra-misu

king mushrooms | cacao | mascarpone

From Tinos to Mani via Italy

caccio e pepe | red shrimps | 'bourdeto'

caviar + € 35

Winter Landscape

roasted sweetbread | leek | chestnuts | taro

Ode to Simplicity

lamb | celeriac | mushrooms 'black trumpets'

Fragrant Warmth

'tsourekhi' | salep | cherries | mastic

Tahiti Vanilla

chocolate | herbs | hazelnut

Mignardises

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.

115€

100ml

Dhondt-Grellet, "Les Terres Fines" 1er Cru, Blanc de Blancs, Extra Brut, Flavigny, Champagne, France, Chardonnay, N.V.

75ml

Weingut Knoll, Ried Loibenberg, Smaragd, Wachau, Austria, Gruner Veltliner, 2022

J.B.Becker, Wallufer Walkenberg, Spätlese Trocken, Rheingau, Germany, Riesling, 2012

Domaine Christian Moreau, Les Clos Grand Cru "Clos Des Hospices", Chablis, France, Chardonnay, 2018

Dog Point Vineyard, Marlborough, New Zealand, Pinot Noir, 2018

T-Oinos Winery, Clos Stegasta, Tinos, Greece, Mavrotragano, 2014

50ml

Tua Rita, Sese, Passito di Pantelleria, Italy, Zibibbo, 2018