



**SENSE**  
RESTAURANT

Every flavour is a journey. On the map of our culinary path, our roots are the starting point — memories, traditions, the stories whispered by those who came before us.

We turn to them with reverence, seeking through constant exploration and research, the forgotten recipes and precious ingredients that lie scattered across the land of Greece.

Like the olive tree — eternal symbol of Greek soil — that roots itself deep in the earth, we too, with hearts rooted in the past and eyes set on the present, pay tribute to the past as we create in the present.

This menu is a journey, not just through places, but through time.

A return to the roots that ground us, to the flavours that move us, bring us together, and define who we are.

*Alexandros Charalabopoulos*

*Executive Chef*



## Roots *through* Time

Tomato | Mint | Kalavryta P.D.O Feta cheese

Florina's red pepper | Geremezi local goat's cheese | Savoury waffle

Carob | Anthotyros "flower cheese" | Peach

Virtual tomato | Mackerel | Cherry | Almond | Smoked mussels emulsion

Mushroom | Kale | Black garlic | Spetsieriko spices | Makris variety E.V.O.O

Venetian Pastitsio Dolce | Guinea fowl | Bucatini pasta | San Michali P.D.O. cheese |  
Drama's sujuk

Bread<sup>2</sup> with sour frumenty and Cretan staka butter

Scorpion fish confit | Tomato glaze | Tsaouli beans puree | String beans with basil oil |  
Tomato broth with garlic and onion | Megaritiki variety E.V.O.O.

Beef with wild greens | Chlorophyll sauce with Volaki cheese from Andros | Corinthian  
raisin & plum "ketchup" | Stamnagathi wild greens | Aegina's Pistachio

Cucumber | Lemon | Celery

Strawberry | Basil | Kefir | Hibiscus | Pet Nat from Goumenissa

Ether – Mignardises

Menu Price

115€



## SENSE(s) of Greek Nature

Tomato | Mint | Kalavryta P.D.O Feta cheese

Florina's red pepper | Geremezi local goat's cheese | Savoury waffle

Carob | Anthotyros "flower cheese" | Peach

Virtual tomato | Almond | Smoked leek emulsion | Tomberries

Mushroom | Kale | Black garlic | Spetsieriko spices | Makris variety E.V.O.O.

Venetian Pastitsio Dolce | Chickpeas from Thessaly | Bucatini pasta | San Michali P.D.O. cheese | Sun-dried tomato

Bread<sup>2</sup> with sour frumenty and Cretan staka butter

Potato confit | Tomato glaze | Tsaouli beans puree | String beans with basil oil | Tomato broth with garlic and onion | Megaritiki variety E.V.O.O.

Aubergine with wild greens | Chlorophyll sauce with Volaki cheese from Andros | Corinthian raisin & plum "ketchup" | Stamnagathi wild greens | Aegina's Pistachio

Cucumber | Lemon | Celery

Strawberry | Basil | Kefir | Hibiscus | Pet Nat from Goumenissa

Ether – Mignardises

Menu Price  
90€