One&Only
AESTHESIS
Athens

CHRISTMAS EVE DINNER

ORA BY ETTORE BOTRINI

AMUSE BOUCHE
Carbonara Dei Ricchi (D)

CELERIAC
Truffle | Vegetables | Cacao (D)

KOZANI "SARMADES"
Cabbage | Beef Fassona Tartar | Beurre Blanc (D)

IOANNINA – "MEAT PIE"
Lamb | Puff Pastry | Jus (D)

LESVOS – "SELINATO"
Duck | Celery | Duck Jus (D)

PRE DESSERT

DESSERT
Mont Blanc
Chestnuts | Nutmeg | Kumquat (D) (N)

Mignardises and Coffee

FESTIVE WINE PAIRING
110€
Billecart-Salmon Brut Reserve
Thymiopoulos Blanc des Côteaux Cuvée Amphore, Malagouzia – Assyrtiko
Silphium, La Tour Melas, Grenache Rouge - Syrah
Ramnista Kir - Yianni, Xinomavro
Le Roi Des Montagnes, Papargyriou Winery, Syrah
Vinsanto, Argyros, Late Release

190€ PER PERSON
*Prices do not include beverages

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
(D) Contains Dairy | (N) Contains Nuts
Prices are in euros and inclusive of all applicable taxes.