



10 YEARS ANNIVERSARY DEGUSTATION MENU

175€ per person

265€ with wine & drink pairing per person

**The anniversary menu will be the only available menu
from the 11th of December 2018 to the 5th of January 2019*

**The menu is indicative and subject to changes
All diners at the table need to participate*

Oscieta Caviar & Coulouri Canape '2018'

Greek Bottarga Tartlet & White Chocolate '2014'

Find the Truffle '2017'

Invisible Rabbit 'Stifado' '2015'

Champagne Armand de Brignac Rosé

Festive Picnic '2008'

Voreia Beer, Pilsner

Monochromatic '2018'

Domaine Champalou, Les Fondraux, Chenin Blanc

Langoustine on the Waves '2011'

Domaines Leflaive, Mâcon-Verzé, Chardonnay

(Supplement: 25€ per person

35€ with wine pairing per person)

Cod 'Skordalia' '2009'

Artemis Karamolegos Winery, '34' Assyrtiko

Salmon with Thai Aromas '2010'

Domaine Weinbach, Pinot Gris

Scallops in the Deep Blue Sea '2012'

Hahn Winery, Pinot Noir

Greek Salad '2008'

The Funky Gourmet Burger '2011'

Thymiopoulos Vineyards, Nature, Xinomavro

The Silence of the Lamb '2014'

Papaioannou Estate, Microclima, Agiorgitiko

Vintage Christmas Table '2008, 2015, 2018'

Glen Carlou, Cabernet Sauvignon

Soft Boiled Egg '2016'

Galaktoboureko in -196°C '2013'

Samos, Nectar, Muscat of Samos

Christmas Ornament '2013'

M.Chapoutier, Bila-Haut, Banyuls, Grenache Noir

The Red Box '2017'

*Specialty Filtered Coffee, Finca Las Rosas, Geisha
Supplement 10€*

funkygourmet

the restaurant

DEGUSTATION MENU

145€ per person

230€ with wine & drink pairing per person

*The menu is indicative and subject to changes
All diners at the table need to participate

Greek Bottarga Tartlet with White Chocolate

Cuttlefish Oreo

Find the Truffle

Champagne Duval Leroy, Brut Réserve

Picnic

Fresh Chios Beer

Funky Gourmet Dolmas

Spice Route, Chenin Blanc, 2016

'Agiada'

Domaine Kechris, The Tear of the Pine, 2017

Langoustine on the waves

Domaines Leflaive, Mâcon-Verzé, Chardonnay, 2016

(Supplement: 25€ per person

35€ with wine pairing per person)

Sea-urchin 'Pocket' Pasta

Argyros Estate, Aidani, 2017

Alternatively: Acroterra Wines, Assyrtiko, 2016

Supplement 20€

Greek Salad

Bodegas Lustau, Sherry Manzanilla Papirusa, Palomino

The Deep Blue

Château de Pibarnon, Mourvèdre-Cinsault, 2016

The Silence of the Lamb

Papaioannou Estate, Microclima, Agiorgitiko, 2006

Alternatively: Château Ducru Beaucaillou

Cabernet Sauvignon-Merlot, 2006

Supplement 40€

Citrus, Citrus, Citrus

Milky Way

Henriques & Henriques, Finest Full Rich Madeira, 5 y.o

Tinta Negra

The Red Box

Specialty Filtered Coffee, Finca Las Rosas, Geisha

Supplement 10€