



KIR-YIANNI

Food & Wine Menu

5 COURSES

The menu is curated by
the Executive Chef Kiriaki Fotopoulou

Current Vintages

AKAKIES Sparkling

Sec sparkling rosé wine - Xinomavro - PDO Amyndeon

Chilled Tomato Soup
cucumber, crispy bread, basil, olive oil

L' ESPRIT DU LAC

Dry rosé wine - Xinomavro - PDO Amyndeon

Green Bean Salad
freshly grated tomato, grilled courgette, mint, "Anevato" cheese

NAOUSSA Cuvée Villages

Dry red wine - Xinomavro - PDO Naoussa

"Imam" Eggplant
caramelised onion, roasted tomato, parsley

RAMNISTA

Dry red wine - Xinomavro - PDO Naoussa

Smoked Beef Meatballs
greek salad tartare, kefir, fresh parsley

XINOMAVRO LIASTOS

Sweet red wine - Xinomavro

Chocolate Ganache
caramelised hazelnuts, red berries

Served with homemade bread

€55,00/person