

SANI
GOURMET

CHRISTIAN LE SQUER

Summer jelly with iodine, white eaten scampi with hazelnut oil

Chablis 1er Cru 'Vaillons' 2021, Joseph Drouhin
Chablis – France

Saffron puffed potato gnocchi with basil infusion

Condrieu 'La Galopine' 2019, Delas Frères
Northern Rhone – France

Confit and dried tomatoes tartar style, refreshed with sorrel

Château Barbeyrolles Rosé 2021
Provence – France

Lobster from our Brittany coast with amaretto, crispy rice and pistachio

Chassagne Montrachet 'Houillères' 2018, Olivier Leflaive
Burgundy – France

Sea bass aiguillette with fermented milk flower and caviar

Ovilos White 2020, Ktima Biblia Chora
Pangeon – Greece

Challans duck in turnip flakes

Saint Joseph 2020, Domaine Jean Louis Chave
Northern Rhone – France

Strawberries «au naturel»,
whipped cream, sparkling granita and white chocolate

Straw Wine 2020, Mullineux
Swarland – S. Africa

Cheesecake with candied citrus frosting

Straw Wine 2020, Mullineux
Swarland – S. Africa

Nespresso Congo Organic

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AKIRA
BACK

Akira Back Tuna Pizza Truffle, Umami Aioli, Micro Shiso

Hommage au Pinot Noir Brut NV, Henri Giraud
Champagne – France

Slow Cooked Lobster Nori Beurre Blanc, Caviar, Crispy Leek

Black Cottage Sauvignon Blanc 2022
Marlborough – New Zealand

Smoked Watermelon Carpaccio Watermelon Vinaigrette, Pine Nuts

Alpha Estate Rosé 2022, Alpha Estate
Amyndeon – Greece

Dynamite King Crab Pickled Shimeji Mushroom, Serrano, Micro Cilantro

Quilt Chardonnay 2021, Cooper Cane Wines
Napa Valley – U.S.A.

Brother from Another Mother Unagi Kabayaki, Anago Tempura, Foie Gras Torchon

Vinas De Gain Tinto 2019, Bodegas Artadi
Rioja – Spain

Loup De Mer Aster Green Gel, Lemongrass Air

'Porer' Pinot Grigio 2021, Alois Lageder
Alto Adige – Italy

Wagyu Short Rib Kimchi Mushroom, Nanbanzu Soy

Pagodes de Cos 2015, Château Cos d'Estournel
Saint Estephe – Bordeaux – France

Roasted Corn Mousse, Syrup, Korea Corn Tea Ice Cream

Erdener Treppchen Auslese Riesling 2019, Dr. Loosen
Mosel – Germany

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JAVIER TORRES

FROM TORRES BROTHERS

Piparra and smoked anchovy bonbon

Bérèche & Fils Brut Reserve N.V., Champagne Bérèche & Fils
Champagne – France

Iberian ham with pickles and ginger

Bérèche & Fils Brut Reserve N.V., Champagne Bérèche & Fils
Champagne – France

Crispy Iberian panceta and truffle tart

Bérèche & Fils Brut Reserve N.V., Champagne Bérèche & Fils
Champagne – France

Cured squid, poultry and caviar

Mikra Thira Santorini 2021, Mikra Thira
Santorini – Greece

Warm lobster salad, coral emulsion and seaweed and herbs

Cosmic Amber Chardonnay 2022, Bodegas Krontiras
Mendoza – Argentina

Braised eel kohlrabi pickles, citrus and basil

Sancerre 'Sauvage' 2021, Pascal Jolivet
Loire – France

Pil pil Cod

Ecosystem Pinot Noir Single Block "Strofi" 2021, Alpha Estate
Amyndeon – Greece

Iberian suckling pig, apricot, tamarind and migas de pastor

Pegaso Pizarra 2018, Telmo Rodriguez
Ávila – Spain

Vermouth Snow

The Age of Cocoa

Adriano Reserva White Port, Ramos Pinto
Porto – Portugal

The Jewel

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OF GREECE

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STÉPHANIE
LE QUELLEC

Duck foie gras tartelette to share

Deutz Blanc de Blanc 2017, Champagne Deutz
Champagne – France

**Baby grey shrimp consommé,
crab meat ravioli, seaweed brioche**

Riesling 2021, Léon Beyer
Alsace – France

**Poached Langoustine,
sake and white miso “beurre blanc”,
oscietra caviar**

Sake 23 Junmai Daiginjo, Dassai

**John Dory “Duglere style”,
vanilla bean, zucchini**

Chardonnay 2022, Ktima Gerovassiliou
Epanomi – Greece

**Veal Fillet Wellington, veal juice,
porcini mushroom, wild salad**

Rose Rock Pinot Noir 2015, Domaine Drouhin Oregon
Willamette Valley – U.S.A.

**Strawberry, semi cooked in juice,
zaatar, sorbet, almond cream**

Samos Phyllas 2022, U.W.C. Samos
Samos – Greece

Mignardise

Nantais cake

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HÉLÈNE DARROZE

“Taloa”, tortilla from the Basque country, chickpea mousseline,
carpaccio of marinated shrimps, fresh herbs, pink pepper, espelette pepper

Red tuna from Mediterranean sea and Kristal caviar
surprisingly associated with “Piele di Sapo” melon, ponzu consommé

Southern Right Sauvignon Blanc 2022, Hamilton Russell
Hemel-en-Aarde Valley – South Africa

“Ajo-blanco”, white gazpacho with garlic and fresh almonds,
blue lobster cooked “à la nacre”, white peach, sapphire and royal bottarga

Nykteri 2018, Venetsanos Winery
Santorini – Greece

Red mullet stuffed with olives from Kalamata, pimientos del piquillo and courgettes,
courgette flower leaves, gremolata sauce

Moulin-à-Vent 2021, Joseph Drouhin
Beaujolais – France

Farmed pigeon and duck foie gras from Wellington land,
glazed baby turnips with honey and thyme,
intense jus with smokey whiskey

Löwengang Uvaggio Storico 2019, Alois Lageder
Alto Adige – Italy

White peach, vine peach sorbet, olive oil shortbread,
nasturtium flowers and leaves

The iconic baba, signature dessert of our restaurants,
soaked with the Darroze Armagnac – 20 year, raspberries,
chantilly cream perfumed with long pepper

Samos 1963, U.W.C. Samos
Samos – Greece

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