

# The Wine Pairing ...

Sommelier team in collaboration with chef Lefteris Lazarou  
have created a unique wine pairing to accompany your menu.

The interaction between food and wine can alter our perception of taste.  
Our wine pairing selections take advantage of this effect  
to enhance your experience of both food and wine.

We believe the most effective wine pairings will balance, harmonise  
or amplify the flavours of the dishes and the characteristics of the wine,  
adding an extra dimension to your dining experience.

The wine pairing gives you the chance to explore  
a range of fascinating wines from around the world  
if you are feeling either adventurous or indecisive.

Each course will be served with a 70ml or a 50ml measure of wine,  
except for your main course which will be served with a larger 80ml measure.

## **NV Collection 246 Brut**

Louis Roederer | Chardonnay, Pinot Noir, Pinot Meunier | A.C. Champagne, France

## **2024 Sauvignon Blanc Reserve**

Rapaura Springs Wines | Sauvignon Blanc | Marlborough, New Zealand

## **2019 Kydonitsa Mature**

Monemvasia Winery Tsimpidi | Kydonitsa | P.G.I. Laconia, Greece

## **2024 Ēkhô Wines, White**

Ēkhô Wines | Potamisi, Aidani, Karabrain | P.G.I. Aegean Sea, Naxos, Greece

## **2020 Numina Gran Corte**

Bodegas Salentein | Malbec, Cabernet Sauvignon | Mendoza, Argentina

## **2024 Rosé De Xinomavro**

Thymiopoulos Vineyards | Xinomavro | P.D.O. Naoussa, Greece

## **2023 Nykteri**

Venetsanos Winery | Assyrtiko, Athiri, Aidani | P.D.O. Santorini, Greece

## **2023 Sophia**

Efrosini Winery | Chardonnay, Vidiano | P.G.I. Crete, Greece

## **2023 Bread & Butter**

Bread & Butter | Chardonnay | California, U.S.A.

## **2022 Works & Days**

Muses Estate | Savatiano | P.G.I. Thiva, Greece

Wine Pairing 10 Glasses | 85€