

8 SEPTEMBER

MAKRIS x ION HARBOUR

M E N U

Kharmani Persian Beluga Caviar / Greek Organic Beef 

Beetroot tart with Cured Trout and Fermented Juices - ION HARBOUR

The Ionian Sea... A Memory of Salt, Sun and Wind 

Raw Prawn / Sea Jelly and Fig Leaf / Buttermilk / Smoked Pike Perch Roe - ION HARBOUR

The Bouquet from My Father's Garden - 10..20..30.. Herbs & Blue Breton Lobster 

My Sourdough Bread 

The 2 Temperatures of Greek Langoustine 

Guinea Hen / Lemon Thyme / Black Garlic / Courgette / Broad Beans - ION HARBOUR

Childhood Watermelon 

Buttermilk Custard / Peach / Preserved White Currants / Fig Leaf Ice Cream - ION HARBOUR

The Strawberry Concert / Fennel Seeds / Pepper / EVOO and Basil Ice Cream 

Mignardises 

200€

Greek Terroirs Pairing 110€

Grand Cru Pairing 240€

Fine and Rare Wine Pairing 750€

'Free Spirit' & Garden Botanical Pairing' – Non-Alcoholic 110€