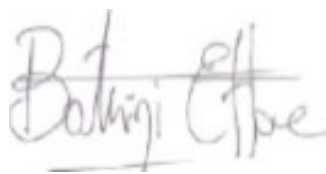


DINNER MENU

Born in Corfu, Ettore Botrini trained in his father's restaurant "Etrusco" before eventually becoming head chef and establishing it as one of the very best in Greece. His masterful creativity is inspired by his Italian Corfiot heritage and a culinary journey that has taken him to some of Europe's most acclaimed restaurants. Eventually leading to "Botrini's", his eponymous Michelin-starred restaurant in Athens.

At Fresco Botrini transforms the freshest local-sourced ingredients into a collection of irresistible contemporary dishes. Each one simple, perfectly executed, and authentically Italian. Infused with the flavors and aromas of a Mediterranean summer, these dishes go perfectly with our wines from some of the most exciting producers across Italy.

A handwritten signature in dark ink, reading "Botrini Ettore". The signature is written in a cursive, flowing style. The first name "Botrini" is written in a larger, more prominent script, and the last name "Ettore" is written in a slightly smaller, more compact script to its right. The signature is centered horizontally and appears to be a personal or official mark.

Antipasti & Insalate

GF*	Aragula salad with Aged Parmesan, Prosciutto crudo, Walnuts and Balsamic raisins	22€
	<i>Aragula-Salat mit altem Parmesan, Prosciutto crudo, Walnüssen und Balsamico-Rosinen</i>	
	<i>Salade Aragula avec parmesan vieilli, prosciutto crudo, noix et raisins balsamiques</i>	
V	Tuscan Panzanella, Tomatoes variety, Red pepper cream, Village bread and Basil	19€
	<i>Toskanische Panzanella, Tomatenvariationen, rote Paprikacreme, Dorfbrot und Basilikum</i>	
	<i>Panzanella toscane, variété de tomates, crème de poivrons rouges, pain Village et basilic</i>	
V GF*	Burratina with Daterino tomatoes and Basil pesto cream	20€
	<i>Burratina mit Daterino-Tomaten und Basilikum-Pesto-Creme</i>	
	<i>Burratina aux tomates Daterino et à la crème au pesto de basilic</i>	
	Prosciutto di San Daniele with Apple mostarda and Juniper butter	16€
	<i>Prosciutto di San Daniele mit Apfelmostarda und Wacholderbutter</i>	
	<i>Prosciutto di San Daniele avec mostarda de pommes et beurre de genièvre</i>	
V	Melanzane alla parmigiana with Mozzarella and basil	14€
	<i>Melanzane alla parmigiana mit Mozzarella und Basilikum</i>	
	<i>Melanzane alla parmigiana avec Mozzarella et basilic</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Antipasti & Insalate

DF GF*	Vitello tonnato with capers, tomato and Lemony tuna sauce <i>Vitello tonnato mit Kapern, Tomaten und Thunfischsauce mit Zitrone</i> <i>Vitello tonnato avec câpres, tomates et sauce au thon citronnée</i>	18€
DF	Grouper carpaccio with citrus dressing, tumeric mayo and tarama cream <i>Carpaccio vom Zackenbarsch mit Zitrusdressing, Kurkuma-Mayo und Taramacreme</i> <i>Carpaccio de mérrou avec vinaigrette aux agrumes, mayo au curcuma et crème de tarama</i>	22€
GF*	Beef carpaccio with Pear, Creany Gorgonzola, Pinenuts and Mace <i>Rindercarpaccio mit Birne, Creany Gorgonzola, Pinienkernen und Muskatblüte</i> <i>Carpaccio de bœuf à la poire, au gorgonzola créole, aux pignons et au macis</i>	22€
	Arancini di Bologna with San Marzano sauce, parmesan and prosciutto <i>Arancini di Bologna mit San Marzano-Sauce, Parmesan und Prosciutto</i> <i>Arancini di Bologna avec sauce San Marzano, parmesan et prosciutto</i>	18€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option

DF Dairy Free Option / () May contain traces / EF Egg-Free Option*

Zuppa

- V Tomato Soup with Basil, Mozzarella and Crostini** 17€
Tomatensuppe mit Basilikum, Mozzarella und Crostini
Soupe de tomates au basilic, mozzarella et crostini

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Pizza

	Pizza with Prosciutto di San Daniele, Aragula, Parmesan and Truffle olive oil	18€
	<i>Pizzen mit Prosciutto di San Daniele, Aragula, Parmesan und Trüffel-Olivenöl</i>	
	<i>Pizza avec Prosciutto di San Daniele, Aragula, Parmesan et huile d'olive à la truffe</i>	
	Pizza margherita with Mozzarella, basil and San Marzano sauce	18€
	<i>Pizza Margherita mit Mozzarella, Basilikum und San Marzano-Sauce</i>	
	<i>Pizza margherita avec mozzarella, basilic et sauce San Marzano</i>	
	Pizza diavola with mozzarella, spicy salami and parmesan	18€
	<i>Pizza Diavola mit Mozzarella, scharfer Salami und Parmesan</i>	
	<i>Pizza diavola avec mozzarella, salami piquant et parmesan</i>	
V	Pizza Vegetable with Fresh tomato, Aubergine, Onion, Olives and Pine nuts	16€
	<i>Veggie-Pizza mit frischer Tomatensauce, Basilikumöl und Pinienkernen</i>	
	<i>Pizza végétarienne à la sauce tomate fraîche, huile de basilic et pignons de pin</i>	
	Pizza quattro formaggi with Mozzarella, Gorgonzola, Parmesan, Scamorza	18€
	<i>Pizza quattro formaggi mit Mozzarella, Gorgonzola, Parmesan, Scamorza</i>	
	<i>Pizza quattro formaggi avec Mozzarella, Gorgonzola, Parmesan, Scamorza</i>	
	Pizza Carbonara with Smoked pancetta, Parmesan and White sauce	20€
	<i>Pizza Carbonara mit geräuchertem Bauchspeck, Parmesan und weißer Sauce</i>	
	<i>Pizza Carbonara avec pancetta fumée, parmesan et sauce blanche</i>	
V DF	Garlic Bread with Olive oil	14€
	<i>Knoblauchbrot mit Olivenöl</i>	
	<i>Pain à l'ail à l'huile d'olive</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Piatti Principali

	Duck Ragout with Tagliatelle, Truffle, Crue de cacao and Lime	23€
	<i>Entenragout mit Tagliatelle, Trüffel, Crue de cacao und Limette</i>	
	<i>Ragoût de canard aux tagliatelles, à la truffe, à la crème de cacao et au citron vert</i>	
	Bucatini “alla Carbonara” with Guanciale, Parmesan and Pepper	22€
	<i>Bucatini „alla Carbonara“ mit Guanciale, Parmesan und Paprika</i>	
	<i>Bucatini « alla Carbonara » avec Guanciale, Parmesan et Poivre</i>	
	Frutti di Mare with Linguini, Shrimp, Mussels and Vongole	21€
	<i>Frutti di Mare mit Linguini, Shrimps, Muscheln und Vongole</i>	
	<i>Frutti di Mare avec Linguini, Crevettes, Moules et Vongole</i>	
V GF*	Risotto al funghi with Truffle and Parmesan	22€
	<i>Pilz-Risotto mit Trüffel und Parmesan</i>	
	<i>Risotto aux champignons avec truffe et parmesan</i>	
GF*	Beef “Tagliata” with celeriac puree, forest mushrooms and pepper sauce	32€
	<i>Rinder-“Tagliata” mit selleriepüree, waldpilzen und pfeffersauce</i>	
	<i>“Tagliata” de bœuf à la purée de céleri-rave, champignons des bois et sauce au poivre</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Piatti Principali

V	Ravioli al Burro with Sage, Spinach, Ricotta and Brown butter <i>Ravioli al Burro mit Salbei, Spinat, Ricotta und brauner Butter</i> <i>Ravioli al Burro à la sauge, aux épinards, à la ricotta et au beurre brun</i>	30€
	Rigatoni "alla Bolognese" with Beef ragu, Parmesan and Parsley <i>Rigatoni „alla Bolognese“ mit Rinderragu, Parmesan und Petersilie</i> <i>Rigatoni « alla Bolognese » avec ragoût de bœuf, parmesan et persil</i>	24€
DF GF*	Branzino "all'acqua pazza" with Saffron, Baby potatoes, Olives and Tomato <i>Branzino „all'acqua pazza“ mit Safran, Babykartoffeln, Oliven und Tomate</i> <i>Branzino « all'acqua pazza » au safran, pommes de terre grelots, olives et tomates</i>	30€
GF*	Chicken "alla Diavola" with Mashed potatoes, Asparagus and Carrots <i>Hähnchen „alla Diavola“ mit Kartoffelpüree, Spargel und Karotten</i> <i>Poulet « alla Diavola » avec purée de pommes de terre, asperges et carottes</i>	34€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
 DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Dolci

GF*	Pannacota with Vanilla, Forest fruits and Basil	14€
	<i>Pannacota mit Vanille, Waldfrüchten und Basilikum</i>	
	<i>Pannacota à la vanille, aux fruits des bois et au basilic</i>	
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce	14€
	<i>Ferrero-Schokoladenkuchen mit Passionsfrucht</i>	
	<i>Gâteau au chocolat Ferrero avec fruits de la passion</i>	
V	Tiramisu with Mascarpone and Coffe ice cream	14€
	<i>Tiramisu mit Mascarpone und Kaffeeis</i>	
	<i>Tiramisu au mascarpone et glace au café</i>	
VG DF GF*	Fruit Salad with Fresh mint leaves	14€
	<i>Obstsalat mit frischen Minzblättern</i>	
	<i>Salade de fruits avec feuilles de menthe fraîche</i>	
	Ice cream selection	3€
	(Vanilla, chocolate, strawberry, banana)	
	<i>Eisauswahl</i>	
	<i>(Vanille, schokolade, erdbeere, banane)</i>	
	<i>Sélection de glace</i>	
	<i>(Vanilla, chocolat, fraise, banane)</i>	
DF GF*	Sorbet selection	5€
	(Lime, mango)	
	<i>Sorbet-Auswahl</i>	
	<i>(Limette, Mango)</i>	
	<i>Sélection Sorbets</i>	
	<i>(citron vert, mangue)</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Vegan Menu

Insalate e Primi Piatti

Aragula salad with walnuts and Balsamic raising 14€

*Aragula-Salat mit pflanzlichem Parmesan,
Walnüssen und Balsamico-Rosinen
Salade d'aragula au parmesan végétal, noix et
raisins balsamiques*

Tuscan Panzanella with Tomatoes variety, Village bread and Basil 18€

*Toskanische Panzanella mit Tomatensorten,
Dorfbrot und Basilikum
Toskanische Panzanella mit Tomatensorten,
Dorfbrot und Basilikum*

Pizza di Verdure with Fresh tomato, Aubergine, Onion, Olives and Pine nuts 18€

*Pizza di Verdure mit frischen Tomaten,
Auberginen, Zwiebeln, Oliven und
Pinienkernen
Pizza di Verdure avec tomates fraîches,
aubergines, oignons, olives et pignons de pin*

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option

DF Dairy Free Option / () May contain traces / EF Egg-Free Option*

Vegan Menu

Main Courses

GF*	Risotto al Funghi with Truffle	28€
	<i>Pilz-Risotto mit Trüffel</i>	
	<i>Risotto aux champignons et à la truffe</i>	
	Spaghetti alla napoletana with Datterno tomatoes and Basil	22€
	<i>Spaghetti alla Napoletana mit Datterno-Tomaten und Basilikum</i>	
	<i>Spaghetti alla Napoletana aux tomates Datterno et au basilic</i>	
	Gnocchi a la Sorentina with Aubergine, Plant-based Parmesan and Basil	22€
	<i>Gnocchi a la Sorentina mit Auberginen, pflanzlichem Parmesan und Basilikum</i>	
	<i>Gnocchi a la Sorentina à l'aubergine, au parmesan végétal et au basilic</i>	
	Casarecce al Pesto	28€
	<i>Casarecce mit Pesto</i>	
	<i>Casarecce au pesto</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Vegan Menu

Dolci

GF* Almond Panacotta with Forest fruits, Basil and Raspberry crumble	14€
<i>Mandel-Panacotta mit Waldfrüchten, Basilikum und Himbeerstreuseln</i>	
<i>Panacotta aux amandes avec fruits des bois, basilic et crumble aux framboises</i>	
 Fruit Salad with Fresh mint leaves	 10€
<i>Obstsalat mit frischen Minzblättern</i>	
<i>Salade de fruits avec feuilles de menthe fraîche</i>	
 Sorbet selection (Lime, mango)	 5€
<i>Sorbet-Auswahl (Limette, Mango)</i>	
<i>Sélection Sorbets (citron vert, mangue)</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Toddler's Menu

VG GF*	Cream of green vegetables and olive oil <i>Crème von grünem gemüse und olivenöl</i> <i>Velouté de légumes verts et huile d'olive</i>	10€
DF GF*	Cream of chicken, potato and carrots <i>Hühnercreme, Kartoffeln und Karotten</i> <i>Crème de poulet, pommes de terre et carottes</i>	10€
DF GF*	Cream of poached fish fillet, zucchini, carrots and potatoes <i>Crème vom fischfillet, zucchini, karroten und kartoffeln</i> <i>Velouté de filet de poisson poché, courgettes, carottes et pomme de terre</i>	10€
VG GF*	Cream of seasonal fruits <i>Saisonaler fruchte</i> <i>Velouté de fruits de saison</i>	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
 DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Kids Menu

Antipasti and Salads

Burratina salad with Daterino tomatoes and Basil pesto cream	10€
<i>Burratina-Salat mit Daterino-Tomaten und Basilikum-Pesto-Creme</i>	
<i>Salade de burratina avec tomates Daterino et crème au pesto de basilic</i>	
Tomato Soup with Basil, Mozzarella and Crostini	10€
<i>Tomatensuppe mit Basilikum, Mozzarella und Crostini</i>	
<i>Soupe de tomates au basilic, mozzarella et crostini</i>	
Caesar´s Salad with chicken fillet and Parmesan flakes	12€
<i>Caesar's Salat mit Hühnerfilet und Parmesanflocken</i>	
<i>Salade César avec filet de poulet et flocons de parmesan</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Kids Menu

Secondi Piatti

GF	Brazino "all'acqua pazza" with Saffron, Baby potatoes, Olives and Tomato	23€
	<i>Brazino „all'acqua pazza“ mit Safran, Babykartoffeln, Oliven und Tomate</i>	
	<i>Brazino « all'acqua pazza » au safran, pommes de terre grelots, olives et tomates</i>	
GF	Chicken fillet with Mashed potatoes, Asparagus and carrots	26€
	<i>Hähnchenfilet mit Kartoffelpüree, Spargel und Karotten</i>	
	<i>Filet de poulet avec purée de pommes de terre, asparagus et carottes</i>	
	Potato gnocchi with fresh cream and Parmesan	24€
	<i>Kartoffelgnocchi mit frischer Sahne und Parmesan</i>	
	<i>Gnocchi de pommes de terre à la crème fraîche et au parmesan</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

and more...

	Kids beef burger with Tomato, Lettuce and French fries	12€
	<i>Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites</i>	
	<i>Kids beef burger avec tomate, laitue et frites</i>	
V	Pizza margherita with mozzarella and tomato sauce	12€
	<i>Pizza margarita mit mozzarella und tomatensauce</i>	
	<i>Pizza margarita avec mozzarella et sauce tomate</i>	
	Penne pasta with tomato or bolognese sauce	12€
	<i>Penne mit Tomaten- oder Bolognesesauce</i>	
	<i>Pâtes Penne avec sauce tomate ou bolognaise</i>	
	Fish croquets with Fries	10€
	<i>Fischkroketten mit Pommes frites</i>	
	<i>Croquets de poisson avec frites</i>	
	Chicken nuggets with Fries	10€
	<i>Chicken Nuggets mit Pommes frites</i>	
	<i>Nuggets de poulet avec frites</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Kids Menu

Dolci

GF	Pannacota with Vanilla, Forest fruit and Basil <i>Pannacota mit Vanille, Waldfrüchten und Basilikum</i> <i>Pannacota à la vanille, aux fruits des bois et au basilic</i>	14€
	Gianduja Semifreddo with Candied hazelnuts and Praline sauce <i>Gianduja Semifreddo mit kandierten Haselnüssen und Pralinensauce</i> <i>Gianduja Semifreddo avec noisettes confites et sauce praline</i>	10€
VG GF*	Kids fruit salad <i>Kinder-Obstsalat</i> <i>Salade de fruits pour enfants</i>	5€
	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Eisauswahl (Vanille, schokolade, erdbeere, banane) Sélection de glace (Vanilla, chocolat, fraise, banane)</i>	3€
	Sorbet selection (Lime, mango) <i>Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (citron vert, mangue)</i>	3€

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option