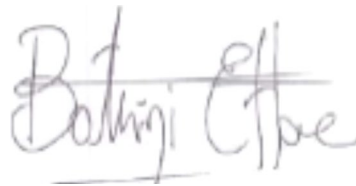


FRESCO

THE FRESH FLAVORS OF ITALY

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 with a horizontal line underlining the name.

ZUPPA

V EF	Tomato Soup basil Mozzarella crostini Tomatensuppe Basilikum Mozzarella Crostini Soupe de tomate Basilic Mozzarella Crostini	16€
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ANTIPASTI E INSALATE

V GF EF	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de Burratina Tomates Datterino Crème au pesto de basilic	17€
GF	Arugula salad Aged parmesan Prosciutto crudo Walnuts Balsamic raisins Rucolasalat Gereifter Parmesan Prosciutto Crudo Walnüsse Balsamico-Rosinen Salade de roquette Parmesan affiné Prosciutto crudo Noix Raisins balsamiques	17€
V EF	Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil Toskanische Panzanella Verschiedene Tomaten Rote Paprika-Creme Bauernbrot Basilikum Panzanella toscane Variété de tomates Crème de poivrons rouges Pain de campagne Basilic	17€
V GF	Melanzane alla parmigiana Mozzarella Basil Melanzane alla Parmigiana Mozzarella Basilikum Melanzane alla parmigiana Mozzarella Basilic	18€
	Arancini di Bologna San Marzano sauce Parmesan Prosciutto Arancini di Bologna San-Marzano-Sauce Parmesan Prosciutto Arancini de Bologne Sauce San Marzano Parmesan Prosciutto	21€
EF	Prosciutto di San Daniele Apple mustard Juniper butter Prosciutto di San Daniele Apfel-Mustard Wacholderbutter Prosciutto di San Daniele Mustard de pomme Beurre au genièvre	14€
GF	Beef carpaccio Pear Creamy Gorgonzola Pinenuts Mace Rinder-Carpaccio Birne Cremige Gorgonzola Pinienkerne Macis Carpaccio de bœuf Poire Gorgonzola crémeux Pignons de pin Macis	17€
	Grouper carpaccio Citrus dressing Turmeric mayo Tarama cream Zackenbarsch-Carpaccio Zitrus-Dressing Kurkuma-Mayonnaise Tarama-Crème Carpaccio de mérrou Vinaigrette aux agrumes Mayo au curcuma Crème de tarama	18€

V vegetarian option / GF gluten-free option / VG vegan option / DF dairy-free option
*May contain traces / EF egg-free option

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.

PIZZA

V EF	Margherita Mozzarella Basil San Marzano sauce Margherita Mozzarella Basilikum San-Marzano-Sauce Margherita Mozzarella Basilic Sauce San Marzano	18€
V EF	Verdure Fresh tomato Aubergine Onion Olives Pine nuts Verdure Frische Tomate Aubergine Zwiebel Oliven Pinienkerne Verdure Tomate fraîche Aubergine Oignon Olives Pignons de pin	17€
	Diavola Mozzarella Spicy salami Parmesan Diavola Mozzarella Pikante Salami Parmesan Diavola Mozzarella Salami piquant Parmesan	14€
V	Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza	18€
V	Garlic Bread Olive oil Parmesan Knoblauchbrot Olivenöl Parmesan Pain à l'ail Huile d'olive Parmesan	16€

Gluten free bread, pasta and pizza available
Glutenfreies Brot, Pasta und Pizza verfügbar
Pain, pâtes et pizza sans gluten disponibles

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PIATTI PRINCIPALI

V	Ravioli al Burro Sage Spinach Ricotta Brown butter Ravioli al Burro Salbei Spinat Ricotta Braune Butter Ravioli al Burro Saugé Épinards Ricotta Beurre noisette	21€
	Rigatoni "alla Bolognese" Beef ragu Parmesan Parsley Rigatoni "alla Bolognese" Rinderragout Parmesan Petersilie Rigatoni "alla Bolognese" Ragoût de bœuf Parmesan Persil	24€
	Bucatini "alla Carbonara" Bacon Parmesan Pepper Bucatini "alla Carbonara" Speck Parmesan Pfeffer Bucatini "alla Carbonara" Bacon Parmesan Poivre	27€
	Frutti di Mare Aglio e Olio Conchiglioni Shrimp Mussels Vongole Frutti di Mare Aglio e Olio Conchiglioni Garnelen Miesmuscheln Venusmuschel Frutti di Mare Aglio e Olio Conchiglioni Crevettes Moules Palourdes	26€
	Duck Ragout Tagliatelle Truffle Crue de cacao Lime Entenragout Tagliatelle Trüffel Kakaobruch Limette Ragoût de canard Tagliatelles Truffe Fèves de cacao Citron vert	26€
EF	Chicken "a la Diavola" Mashed potatoes Asparagus Carrots Hähnchen „a la Diavola“ Kartoffelpüree Spargel Karotten Pfeffersauce Poulet « à la Diavola » Purée de pommes de terre Asperges Carottes Sauce au poivre	26€

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PIATTI PRINCIPALI

	Breaded Pork Chop "Martini" Vermouth tomato sauce Melted mozzarella Arugula	28€
	Paniertes Schweinekotelett „Martini“ Vermouth-Tomatensauce Geschmolzene Mozzarella Rucola Côte de porc panée « Martini » Sauce tomate au vermouth Mozzarella fondue Roquette	
EF	Beef "Tagliata" Celeriac purée Forest mushrooms Pepper sauce	28€
	Rindfleisch "Tagliata" Selleriepüree Waldpilze Pfeffersauce Bœuf "Tagliata" Purée de céleri-rave Champignons des bois Sauce au poivre	
EF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato	27€
	Wolfsbarsch "all'acqua pazza" Safran Junge Kartoffeln Oliven Tomate Bar "all'acqua pazza" Safran Pommes de terre nouvelles Oliven Tomate	
V	Risotto al Funghi Truffle Parmesan Marjoram	24€
	Risotto al Funghi Trüffel Parmesan Majoran Risotto aux champignons Truffe Parmesan Marjolaine	

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DOLCI

GF	Pannacotta Vanilla Forest fruits Basil Pannacotta Vanille Waldfrüchte Basilikum Panna cotta Vanille Fruits des bois Basilic	14€
V GF	Gianduja Semifreddo Candied hazelnuts Praline sauce Gianduja-Semifreddo Kandierte Haselnüsse Pralinensauce Semifreddo Gianduja Noisettes confites Sauce praline	14€
	Tiramisu Mascarpone Mocha ice cream Tiramisu Mascarpone Mokka-Eiscreme Tiramisu Mascarpone Glace au moka	14€
VG GF	Fruit Salad Almonds Fresh mint leaves Obstsalat Mandeln Frische Minzblätter Salade de fruits Amandes Feuilles de menthe fraîche	14€
V GF*	Ice Cream Selection Vanilla Chocolate Strawberry Banana Eisauswahl Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	5€
VG GF*	Sorbet Selection Lime Mango Sorbet-Auswahl Limette Mango Sélection de sorbets Citron vert Mangue	5€

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VEGAN MENU

INSALATE E PRIMI PIATTI

GF	Arugula salad Plant-based parmesan Walnuts Balsamic raisins Rucolasalat Pflanzlicher Parmesan Walnüsse Balsamico-Rosinen Salade de roquette Parmesan végétal Noix Raisins balsamiques	17€
	Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil Toskanische Panzanella Verschiedene Tomaten Rote Paprika-Creme Bauernbrot Basilikum Panzanella toscane Variété de tomates Crème de poivrons rouges Pain de campagne Basilic	18€
	Pizza di Verdure Fresh tomato Aubergine Onion Olives Pine nuts Pizza di Verdure Frische Tomate Aubergine Zwiebel Oliven Pinienkerne Pizza di Verdure Tomate fraîche Aubergine Oignon Olives Pignons de pin	17€

PIATTI PRINCIPALI

	Risotto al Funghi Truffle Plant-based Parmesan Marjoran Risotto al Funghi Trüffel Pflanzlicher Parmesan Majoran Risotto aux champignons Truffe Parmesan végétal Marjolaine	22€
	Spaghetti alla napoletana Datterino tomatoes Basil Spaghetti alla Napoletana Datterino-Tomaten Basilikum Spaghetti alla Napoletana Tomates Datterino Basilic	24€
	Rigatoni Arrabbiata San Marzano Peperoncino Garlic Rigatoni Arrabbiata San-Marzano-Tomaten Peperoncino Knoblauch Rigatoni Arrabbiata Tomates San Marzano Piment Peperoncino Ail	24€
	Gnocchi alla Sorrentina Aubergine Plant-based Mozzarella Basil Gnocchi alla Sorrentina Aubergine Pflanzliche Mozzarella Basilikum Gnocchi alla Sorrentina Aubergine Mozzarella végétale Basilic	24€
	Vegan Meatballs San Marzano Potato gnocchi Vegane Fleischbällchen San-Marzano-Tomaten Kartoffelgnocchi Boulettes végétales Tomates San Marzano Gnocchis de pommes de terre	24€

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VEGAN MENU

DOLCI

GF	Almond Pannacotta Forest fruits Basil Raspberry crumble Mandel-Pannacotta Waldfrüchte Basilikum Himbeer-Crumble Panna cotta aux amandes Fruits des bois Basilic Crumble de framboise	14€
GF	Fruit Salad Almonds Fresh mint leaves Obstsalat Mandeln Frische Minzblätter Salade de fruits Amandes Feuilles de menthe fraiche	12€
GF*	Sorbet Selection Lime Mango Sorbet-Auswahl Limette Mango Sélection de sorbets Citron vert Mangue	5€

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