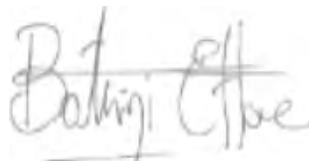


**FRESCO**  
THE FRESH FLAVOURS OF ITALY

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 flavours 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 that reads "Botrini Ettore". The signature is written in a cursive, flowing style with a horizontal line underlining the name.

**ikos**<sup>™</sup>  
RESORTS



## Antipasti and Salads

### Antipasti und Salate

### Antipasti et Salades

V	<b>Burratina with cherry tomatoes and Taggiasche olives</b> Büffelmozzarella, der sogenannte Burrantina, mit Kirschtomaten und Taggiasche Oliven Burratina fromage de buffle avec tomates cerises et olives Taggiasche	21€
GF	<b>Rocket salad with cherry tomato, parmesan and balsamic cream</b> Rucolasalat mit Kirschtomaten und Parmesan sowie Balsamico-Crème Salade de roquette aux tomates cerises et parmesan et crème balsamique	22€
V GF	<b>Beetroot and green asparagus salad with goat cheese</b> Gebratene Rote Bete und Spargel mit Ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre	22€
V	<b>Melanzana with Napoli sauce, mozzarella, parmesan and herbs</b> Melanzane mit Napolisauce, Mozzarella, Parmesan und Kräutern Melanzana avec sauce Napoli, mozzarella, parmesan et herbes	24€
DF	<b>Tuna tartare "Scorza di Limone" with tomatoes and capers</b> Thunfisch-Tartar mit Zitronen-Confit, die sogenannte "Scorza di Limone", mit Tomaten und Kapern Tartare de thon "Scorza di Limone" avec tomates et câpres	26€
EF	<b>Prosciutto with fruit mustard and Carasau bread</b> Prosciutto mit Fruchtsenf und Carasau-Brot Prosciutto à la moutarde aux fruits et pain Carasau	24€
GF DF	<b>Swordfish carpaccio with lemon oil</b> Schwertfisch Carpaccio mit Zitronenöl Carpaccio d'espardon à l'huile de citron	24€
GF	<b>Vitello tonnato with caper and tuna sauce</b> Vitello tonnato" mit Thunfisch- und Kapernsoße Vitello tonnato avec sauce aux câpres et au thon	26€
GF	<b>Carpaccio beef "alla Cipriani"</b> Carpaccio vom Kalbfleisch „alla Cipriani" Carpaccio de bœuf "alla Cipriani"	24€

## Zuppa

Suppe

Soupe

V	<b>Tomato soup with cherry tomatoes and bocconcini</b> Tomatensuppe mit Kirschtomaten und Bocconcini Mozzarella Soupe de tomates avec tomates cerises et bocconcini petites boules de fromage Mozzarella	17€
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V vegetarian GF gluten free VG vegan DF dairy free EF egg free

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## PIZZA

	<b>Pizza carbonara with bacon, Parmesan and egg sauce</b>	26€
	Pizza Carbonara mit Speck, Parmesan und Eiersoße Pizza carbonara avec bacon, Parmesan et sauce aux œufs	
V	<b>Pizza margherita with Mozzarella, basil and tomato sauce</b>	24€
	Pizza Margherita mit Mozzarella, Basilikum und Tomatensoße Pizza Margherita avec Mozzarella, basilic et sauce tomate	
	<b>Pizza diavola with tomato sauce, Mozzarella, spicy salami and parmesan</b>	25€
	Pizza Diavola mit Tomatensoße, Mozzarella, pikanter Salami und Parmesan Pizza diavola avec sauce tomate, Mozzarella, salami épicé et Parmesan	
	<b>Pizza tartufo with truffle cream and scamorza</b>	22€
	Pizza Tartufo mit Trüffelcreme und Scamorza Käse Pizza tartufo à la crème de truffe et scamorza	
VG	<b>Pizza ortolana vegeteriana</b>	24€
	Pizza Ortolana Vegeteriana mit Gemüse und veganem Käse Pizza ortolana vegeteriana avec fromage végétal	
GF	<b>Pizza Margherita</b>	24€
	Pizza Margherita Pizza Margherita	

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Piatti Principali  
Hauptgericht  
Plats Principaux

GF	<b>Risotto al caccio e pepe</b> Risotto "al caccio e pepe" Risotto à la cacio peppe	27€
	<b>Bucatini "alla Carbonara"</b> Nudeln Bucatini „alla Carbonara“ Bucatini "alla Carbonara"	35€
V	<b>Papardelle ' Porchini ' with wild mushrooms, cream and Parmesan</b> Pappardelle "Porchini" mit Waldpilzen, Sahne und Parmesan Papardelle « Porchini » aux champignons sauvages, crème et parmesan	34€
	<b>Tagliatelle with duck ragout and truffle</b> Tagliatelle Nudeln mit Entenragout und Trüffel Tagliatelle avec ragoût de canard et truffe	34€
	<b>Sea food linguine with calamari, prawns, mussels and clams</b> Meeresfrüchte-Linguine mit Tintenfisch, Garnelen, Muscheln und Venusmuscheln Linguine aux fruits de mer avec calamars, crevettes, moules et palourdes	29€
GF EF	<b>Grilled Mediterranean Branzino served with peas and fennel</b> Gegrillter mediterraner Branzino (Wolfsbarsch), serviert mit Erbsen und Fenchel Branzino (poisson) méditerranéen grillé servi avec des petits pois et du fenouil	34€
	<b>Pork fillet with basil pesto sauce, fresh squid ink tagliolini, semi dried cherry tomatoes and parmesan</b> Schweinefilet mit Basilikum-Pesto-Sauce, frischen Tintenfisch-Tagliolini, halbtrockneten Kirschtomaten und Parmesan Filet de porc sauce pesto au basilic, tagliolini à l'encre de seiche fraîche, tomates cerises mi-séchées et parmesan	35€
	<b>Oven roasted chicken "alla Diavola" served with mashed potato, baby carrots and asparagus</b> Im Ofen geröstetes Hähnchen "alla Diavola" serviert mit Kartoffelpüree, Babykarotten und Spargel Poulet rôti au four « alla Diavola » servi avec purée de pommes de terre, mini-carottes et asperges	29€
	<b>Beef "Tagliata" served with celeriac puree, wild mushrooms and pepper sauce</b> Tagliata vom Rindfleisch mit Knollensellerieepüree, Steinpilzen und Pfeffersoße Bœuf "Tagliata" servi avec purée de céleri-rave, champignons porcini et sauce au poivre	35€

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DOLCI  
NACHSPEISEN  
DESSERTS

V GF	<b>Panacotta with basil pesto and berries</b> Panacotta mit Basilikum-Pesto und Beeren Panacotta au pesto de basilic et baies	14€
V	<b>Chocolate Cake and caramel mousse</b> Schokokuchen und Karamellmousse Cake au chocolat et mousse au caramel	14€
V	<b>Tiramisu with cocoa and coffee cream mousse</b> Tiramisu mit Kakao und Kaffeesahne-Mousse Tiramisu avec mousse au cacao et crème au café	14€
	<b>Seasonal fruit salad</b> Obstsalat der Saison salade de fruits de saison	14€
	<b>Ice cream selection</b> <b>Vanilla, chocolate, strawberry, banana</b> Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, chocolat, fraise, banane	9€

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# Vegan Menu

## Veganes Menü

### Menu Végétalien

Starters · Vorspeisen · Entrees

	<b>Tomato gazpacho soup with cherry tomatoes</b>	17€
	Kalte Tomatensuppe „Gazpacho“ mit Kirschtomaten Soupe gazpacho à la tomate avec tomates cerises	
GF	<b>Beetroot and green asparagus salad with plant cheese</b>	22€
	Rote Bete und grüner Spargelsalat mit veganem Käse Salade de betteraves et d'asperges vertes au fromage végétal	
	<b>Plant cheese with cherry tomatoes and Taggiasche olives</b>	18€
	Veganer Mozzarella-Käse mit Kirschtomaten und Taggiasche-Oliven Fromage végétal avec tomates cerises et olives Taggiasche	

Main Course · Hauptgerichte · Plats Principaux

	<b>Spaghetti with datterino tomatoes and basil</b>	25€
	Spaghetti mit Datterini Tomaten und Basilikum Spaghetti aux tomates datterino et basilic	
GF	<b>Risotto al caccio e pepe</b>	35€
	Risotto „al caccio e pepe“ mit veganem Käse und Pfeffer Risotto à la noix de coco et au poivron	
	<b>Gnocchi with melanzana al „plant Parmigiano“</b>	27€
	Gnocchi mit Auberginen und veganem Parmesan Gnocchi aux aubergines et au parmesan végétal	

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Vegan Menu  
Veganes Menü  
Menu Végétalien

Desserts · Nachspeisen · Desserts

GF	<b>Strawberries with balsamic vinegar and plant vanilla ice cream</b> Erdbeeren mit Balsamico-Essig und veganem Vanilleeis Fraises au vinaigre balsamique et glace à la vanille végétale	14€
	<b>Apple pie with sugar, cinnamon and plant vanilla ice cream</b> Apfelkuchen mit Zucker, Zimt und veganem Vanilleeis Tarte aux pommes avec sucre, cannelle et glace à la vanille végétale	14€
	<b>Seasonal fruit salad</b> Obstsalat der Saison Salade de fruits de saison	14€
	<b>Ice cream selection</b> <b>Vanilla, chocolate</b> Auswahl an Eis Vanille, Schokolade Sélection de glaces Vanille, chocolat	9€

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## Toddler's Menu

### Kleinkinder-Menü

### Menu pour les bambins

GF DF EF	<b>Cream of green vegetables, rice and olive oil</b> Mit Kartoffeln, Karotten und Zucchini pürieren Purée de pomme de terre, carotte et courgette	10€
GF DF EF	<b>Cream of chicken, potato, carrots and celery</b> Hühnercreme mit Kartoffeln, Karotten und Sellerie Crème de poulet, pommes de terre, carottes et céleri	10€
GF DF EF	<b>Cream of poached fish fillet, zucchini, carrots and potatoes</b> Creme von pochierem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
GF DF EF	<b>Cream of seasonal fruits and biscuits</b> Creme aus saisonalen Früchten und Keksen Crème de fruits de saison et biscuits	10€

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## KID'S MENU

### Antipasti and Salads

- V **Burratina with cherry tomatoes and Taggiasche olives** 12€  
Büffelmozzarella, der sogenannte Burrantina, mit Kirschtomaten und Taggiasche Oliven  
Burratina fromage de buffle avec tomates cerises et olives Taggiasche
- Caesars salad with chicken, bacon, Parmesan, crouton and anchovies dressing** 10€  
Caesar Salat mit Hähnchen, Speck, Parmesan, Croutons und Sardellendressing  
Salade Csar avec poulet, bacon, Parmesan, crouton et vinaigrette aux anchois
- GF **Vitello tonnato with caper and tuna sauce** 12€  
„Vitello tonnato“ das heißt dünne Scheiben aus Milchkalb, mit Thunfisch- und Kapernsoße  
Vitello tonnato avec sauce aux câpres et au thon

### Secondi Piatti

- V GF **Parmesan risotto** 16€  
Parmesan-Risotto  
Risotto au Parmesan
- GF EF **Grilled Mediterranean Branzino served with peas and fennel** 18€  
Gegrillter mediterraner Branzino (Wolfsbarsch, serviert mit Erbsen und Fenchel  
Branzino mditerranen grill servi avec des petits pois et du fenouil
- Oven roasted chicken "alla Diavola" served with mashed potatoes** 12€  
Gebratenes Hähnchen „alla Diavola“, serviert mit Kartoffelpüree  
Poulet rti au four "alla Diavola" servi avec de la pure de pommes de terre

and more... · und mehr... · et plus encore...

- Kids beef burger with tomato, lettuce and french fries** 12€  
Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites  
Kids bœuf burger avec tomate, laitue et frites
- V **Pizza margarita with Mozzarella and tomato sauce** 12€  
Pizza Margarita mit Mozzarella und Tomatensoße  
Pizza Margarita avec Mozzarella fromage et sauce tomate
- Penne pasta with tomato or bolognese sauce** 12€  
Penne mit Tomaten- oder Bolognesesoße  
Pennes avec sauce tomate ou bolognaise

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## KID'S MENU

Desserts · Nachspeisen · Desserts

V	<b>French toast "Tsoureki" butterscotch, strawberries and chocolate ice cream</b> French Toast "Tsoureki" mit Erdbeeren und Schokoladeneis Pain perdu des œufs "Tsoureki" au caramel, fraises et glace au chocolat	10€
V GF	<b>Panacotta with basil pesto and berries</b> Panacotta mit Basilikumpesto und Beeren Панна котта с соусом песто из базилика и ягодами	10€
	<b>Seasonal fruit salad</b> Fruchtsalat mit saisonalen Früchten Salade de fruits de saison	10€
	<b>Ice cream selection</b> <b>Vanilla, chocolate, strawberry, banana</b> Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, chocolat, fraise, banane	9€

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Obwohl alle Sorgfalt angewendet wird, können die Gerichte noch Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind, und diese Zutaten können allergische Reaktionen hervorrufen. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten ein Mitglied des Teams um Informationen über den Allergengehalt unserer Lebensmittel

Bien que toutes les précautions nécessaires soient prises, les plats peuvent toujours contenir des ingrédients qui ne figurent pas sur le menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients souffrant d'allergies doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments.