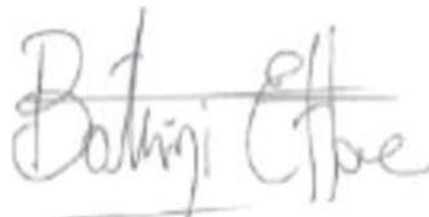


FRESCO

































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 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 black ink, reading "Ettore Botrini". The signature is written in a cursive, flowing style with a horizontal line underneath the name.

ANTIPASTI E INSALATE

  	Prosciutto di San Daniele Apple mostarda Juniper butter Prosciutto di San Daniele Apfelmostarda Wacholderbutter Prosciutto di San Daniele mostarda de pomme beurre au genièvre	21€
  	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de burratina tomates datterino crème de pesto au basilic	23€
  	Prosciutto arugula salad Aged parmesan Walnuts Balsamic raisins Prosciutto-Rucola-Salat Gereifter Parmesan Walnüsse Balsamico-Rosinen Salade de prosciutto et roquette Parmesan affiné Noix Raisins au balsamique	23€
     	Vitello tonnato Capers Tomato Lemony tuna sauce Vitello tonnato Kapern Tomate Zitronige Thunfischsauce Vitello tonnato Câpres Tomate Sauce au thon citronnée	19€
 	Insalata di gamberi Gremolata String beans Baby potatoes Lemon Parsley Insalata di gamberi Gremolata Grüne Bohnen Junge Kartoffeln Zitrone Petersilie Insalata di gamberi Gremolata Haricots verts Pommes de terre nouvelles Citron Persil	23€
 	Beef carpaccio Parmesan Virgin olive oil Arugula Lemon Rindercarpaccio Parmesan Natives Olivenöl extra Rucola Zitrone Carpaccio de bœuf Parmesan Huile d'olive vierge extra Roquette Citron	23€
   	Melanzane alla parmigiana Mozzarella Basil Melanzane alla parmigiana Mozzarella Basilikum Melanzane alla parmigiana Mozzarella Basilic	21€
     	Arancini di Bologna San Marzano sauce Parmesan Prosciutto Arancini di Bologna San-Marzano-Sauce Parmesan Prosciutto Arancini di Bologna Sauce San Marzano Parmesan Prosciutto	24€
    	Tuscan panzanella Tomatoes variety Red pepper cream Village bread Basil Toskanische Panzanella Tomatenvariation Paprikacreme Landbrot Basilikum Panzanella toscane Variété de tomates Crème de poivron rouge Pain de campagne Basilic	25€

 Local dish

Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements. Although we take great care, traces of allergens may still be present

 Celery /  Cereal containing gluten /  Crustaceans /  Eggs /  Fish /  Lupin /  Milk
 Mollusks /  Mustard /  Nuts /  Peanuts /  Sesame seeds /  Soya /  Sulphur Dioxide

ZUPPA



Tomato soup | Basil | Mozzarella | Crostini

19€

Tomatensuppe | Basilikum | Mozzarella | Crostini

Soupe de tomates | Basilic | Mozzarella | Crostini

PIZZA



Margherita | Mozzarella | Basil | San Marzano sauce

20€

Margherita | Mozzarella | Basilikum | San-Marzano-Sauce

Margherita | Mozzarella | Basilic | Sauce San Marzano



Prosciutto di San Daniele | Arugula | Parmesan |

22€

Truffle olive oil

Prosciutto di San Daniele | Rucola | Parmesan | Trüffel-Olivenöl

Prosciutto di San Daniele | Roquette | Parmesan | Huile d'olive à la truffe



Diavola | Mozzarella | Spicy salami | Parmesan

22€

Diavola | Mozzarella | Pikante Salami | Parmesan

Diavola | Mozzarella | Salami piquant | Parmesan



Carbonara | Smoked pancetta | Parmesan | White sauce

23€

Carbonara | Geräucherter Pancetta | Parmesan | Weiße Sauce

Carbonara | Pancetta fumée | Parmesan | Sauce blanche



Di verdure | San Marzano sauce | Zucchini | Aubergine | Basil | Olives | Pinenuts

21€

Di verdure | San-Marzano-Sauce | Zucchini | Aubergine | Basilikum | Oliven | Pinienkerne

Di verdure | Sauce San Marzano | Courgettes | Aubergine | Basilic | Olives | Pignons de pin



Garlic bread | Olive oil | Parmesan

18€

Knoblauchbrot | Olivenöl | Parmesan







Pain à l'ail | Huile d'olive | Parmesan

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PIATTI PRINCIPALI






	<p>Ravioli al burro Sage Spinach Ricotta Brown butter 34€</p> <p>Ravioli al burro Salbei Spinat Ricotta Nussbutter Ravioli al burro Saugé Épinards Ricotta Beurre noisette</p>
	<p>Rigatoni “alla Bolognese” Beef ragu Parmesan Parsley 31€</p> <p>Rigatoni alla Bolognese Rinderragù Parmesan Petersilie Rigatoni alla Bolognese Ragù de bœuf Parmesan Persil</p>
	<p>Bucatini “alla carbonara” Guanciale Parmezan Pepper 30€</p> <p>Bucatini alla carbonara Guanciale Parmesan Pfeffer Bucatini alla carbonara Guanciale Parmesan Poivre</p>
	<p>Frutti di mare Linguini Shrimp Mussels Vongole 33€</p> <p>Frutti di mare Linguini Garnelen Miesmuscheln Vongole Frutti di mare Linguini Crevettes Moules Vongole</p>
	<p>Duck ragout Tagliatelle Truffle Crue de cacao Lime 33€</p> <p>Entenragout Tagliatelle Trüffel Kakaonibs Limette Ragout de canard Tagliatelles Truffe Éclats de cacao Citron vert</p>
	<p>Risotto ai funghi Truffle Parmesan Marjoran 34€</p> <p>Risotto ai funghi Trüffel Parmesan Majoran Risotto aux champignons Truffe Parmesan Marjolaine</p>
	<p>Branzino “all’acqua pazza” Saffron Baby potatoes Olives Tomato 36€</p> <p>Branzino all’acqua pazza Safran Junge Kartoffeln Oliven Tomate Branzino all’acqua pazza Safran Pommes de terre nouvelles Olives Tomate</p>
	<p>Chicken “alla diavola” Mashed potatoes Asparagus Carrots 35€</p> <p>Hähnchen alla diavola Kartoffelpüree Spargel Karotten Poulet alla diavola Purée de pommes de terre Asperges Carottes</p>
	<p>Agnello brasato Creamy polenta Rosemary sauce 35€</p> <p>Geschmortes Lamm Cremige Polenta Rosmarinsauce Agneau braisé Polenta crémeuse Sauce au romarin</p>
	<p>Beef tagliata Celeriac puree Wild mushrooms Pepper sauce 39€</p> <p>Rinder-Tagliata Selleriepüree Waldpilze Pfeffersauce Tagliata de bœuf Purée de céleri-rave Champignons sauvages Sauce au poivre</p>

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DOLCI

	Panna Cotta Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna cotta Vanille Fruits des bois Basilic	17€
	Chocolate Caprese cake Chocolate almond crumble Vanilla ice cream Crème anglaise Schokoladen-Caprese-Kuchen Schokoladen-Mandel-Crumble Vanilleeis Crème anglaise Gâteau caprese au chocolat Crumble chocolat-amande Glace à la vanille Crème anglaise	16€
	Tiramisu Mascarpone Coffee ice cream Tiramisu Mascarpone Kaffeeeis Tiramisu Mascarpone Glace au café	15€
	Seasonal fruit salad Fresh mint leaves Saisonalers Obstsalat Frische Minzblätter Salade de fruits de saison Feuilles de menthe fraiche	15€
	Selection of ice creams Vanilla Chocolate Strawberry Banana Auswahl an Eiscremes Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	12€
	Selection of sorbets Lime Mango Auswahl an Sorbets Limette Mango Sélection de sorbets Citron vert Mangue	12€

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VEGAN MENU

INSALATE E PRIMI PIATTI

🌱 🌾 🥚	Arugula salad Plant-based parmesan Walnuts Balsamic raisins Rucolasalat Pflanzlicher Parmesan Walnüsse Balsamico-Rosinen Salade de roquette Parmesan végétal Noix Raisins au balsamique	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	20€
🌱 🌾 🥚	Tuscan panzanella Variety of tomatoes Red pepper cream Village bread Basil Toskanische Panzanella Tomatenvariation Paprikacreme Landbrot Basilikum Panzanella toscane Variété de tomates Crème de poivron rouge Pain de campagne Basilic	21€

PIATTI PRINCIPALI

🌱 🌾 🥚	Risotto ai funghi Truffle Plant-based parmesan Marjoran Risotto ai funghi Trüffel Pflanzlicher Parmesan Majoran Risotto aux champignons Truffe Parmesan végétal Marjolaine	28€
🌱	Spaghetti Napoletana Datterino tomatoes Basil Spaghetti Napoletana Datterino-Tomaten Basilikum Spaghetti Napoletana Tomates datterino Basilic	28€
🌱 🌾	Rigatoni arrabiata San Marzano Peperoncino Garlic Rigatoni all'arrabiata San-Marzano-Tomaten Peperoncino Knoblauch Rigatoni all'arrabiata Tomates San Marzano Piment Ail	26€
🌱 🌾 🥚	Gnocchi alla Sorrentina Aubergine Plant-based mozzarella Basil Gnocchi alla Sorrentina Aubergine Pflanzliche Mozzarella Basilikum Gnocchi alla Sorrentina Aubergine Mozzarella végétale Basilic	25€

📍 Local dish

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🌱 Celery / 🌾 Cereal containing gluten / 🦀 Crustaceans / 🥚 Eggs / 🐟 Fish / 🌱 Lupin / 🥛 Milk
🐌 Mollusks / 🌿 Mustard / 🌰 Nuts / 🥜 Peanuts / 🌱 Sesame seeds / 🌱 Soya / 🌱 Sulphur Dioxide

DOLCI

 	Apple Pie Plant based Vanilla Ice Cream Apfelkuchen Pflanzliches Vanilleeis Tarte aux pommes Glace à la vanille végétale	16€
	Seasonal fruit salad Fresh mint leaves Saisonaler Obstsalat Frische Minzblätter Salade de fruits de saison Feuilles de menthe fraîche	15€
	Selection of sorbets Lime Mango Auswahl an Sorbets Limette Mango Sélection de sorbets Citron vert Mangue	12€



 Local dish

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KIDS MENU

TODDLERS MENU

	Cream of green vegetables and olive oil	9€
	Crème aus grünem Gemüse und Olivenöl Crème de légumes verts et huile d'olive	
	Cream of chicken, potato, carrots and celery	10€
	Crème aus Huhn, Kartoffel, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	
	Cream of poached fish fillet, zucchini, carrots and potatoes	11€
	Crème aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	
	Cream of seasonal fruits	8€
	Crème aus saisonalen Früchten Crème de fruits de saison	

KIDS MENU

ANTIPASTI AND SALADS

	Burratina salad Datterino tomatoes Basil pesto cream	19€
	Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de burratina Tomates datterino Crème au pesto de basilic	
	Melanzane alla parmigiana Mozzarella Basil	17€
	Melanzane alla parmigiana Mozzarella Basilikum Melanzane alla parmigiana Mozzarella Basilic	
	Arancini di Bologna San Marzano sauce Parmezan	19€
	Arancini di Bologna San-Marzano-Sauce Parmesan Arancini di Bologna Sauce San Marzano Parmesan	
	Tomato soup Basil Mozzarella Crostini	17€
	Tomatensuppe Basilikum Mozzarella Crostini Soupe de tomates Basilic Mozzarella Crostini	

 Local dish











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SECONDI PIATTI

  	Parmesan risotto Parmesan-Risotto Risotto au parmesan	24€
  	Rigatoni "alla Bolognese" Beef ragu Parmesan Parsley Rigatoni „alla Bolognese“ Rinder-Ragù Parmesan Petersilie Rigatoni « alla Bolognese » Ragù de bœuf Parmesan Persil	25€
 	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Wolfsbarsch „all'acqua pazza“ Safran Babykartoffeln Oliven Tomate Bar « all'acqua pazza » Safran Pommes de terre grenaille Olives Tomate	21€
  	Chicken fillet Mashed potatoes Asparagus Carrots Hähnchenfilet Kartoffelpüree Spargel Karotten Filet de poulet Purée de pommes de terre Asperges Carottes	24€

AND MORE

  	Kids beef burger Tomato Lettuce French fries Rinderburger für Kinder Tomate Salat Pommes frites Burger de bœuf pour enfants Tomate Laitue Frites	21€
	Chicken nuggets Tomato Cucumber French fries Hähnchennuggets Tomate Gurke Pommes frites Nuggets de poulet Tomate Concombre Frites	19€
 	Fish fingers Tomato Cucumber French fries Fischstäbchen Tomate Gurke Pommes frites Bâtonnets de poisson Tomate Concombre Frites	19€
 	Pizza Margherita Mozzarella Tomato sauce Pizza Margherita Mozzarella Tomatensauce Pizza Margherita Mozzarella Sauce tomate	17€
 	Penne pasta Tomato sauce Penne Tomatensauce Penne Sauce tomate	19€

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DESSERTS

	Panna Cotta Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna cotta Vanille Fruits des bois Basilic	17€
	Chocolate Caprese cake Chocolate almond crumble Vanilla ice cream Crème anglaise Schokoladen-Caprese-Kuchen Schokoladen-Mandel-Crumble Vanilleeis Crème anglaise Gâteau caprese au chocolat Crumble chocolat-amande Glace à la vanille Crème anglaise	16€
	Seasonal fruit salad with lime dressing Saisonaler Fruchtsalat mit Limetten-Dressing Salade de fruits de saison avec vinaigrette au citron vert	15€
	Selection of ice creams Vanilla Chocolate Strawberry Banana Auswahl an Eiscremes Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	12€
	Selection of sorbets Lime Mango Auswahl an Sorbets Limette Mango Sélection de sorbets Citron vert Mangue	12€

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