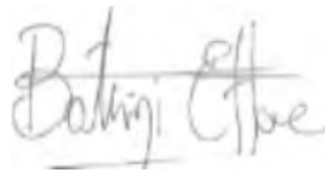


FRESCO

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 is 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 underneath the name.

ANTIPASTI E INSALATE

EF	Prosciutto di San Daniele Apple mostarda Juniper butter San-Daniele-Schinken Apfel-Mostarda Wacholderbutter Jambon de San Daniele Mostarda de pomme Beurre au genièvre	21€
V GF	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€
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	23€
V GF	Artichoke Avocado Shaved parmesan Sorrento lemon Olive oil Artischocke Avocado Rasiertes Parmesan Sorrento-Zitrone Olivenöl Artichaut Avocat Parmesan râpé Citron de Sorrente Huile d'olive	19€
GF	Vitello tonnato Capers Tomato Lemony tuna sauce Vitello Tonnato Kapern Tomate Zitronige Thunfischsauce Vitello tonnato Câpres Tomate Sauce au thon citronnée	23€
V EF	Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil Toskanische Panzanella Tomatensorten Rote Paprikacreme Bauernbrot Basilikum Panzanella toscane Variétés de tomates Crème de poivron rouge Pain de village Basilic	23€

V vegetarian option / GF gluten-free option / VG vegan option / DF dairy-free option
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ANTIPASTI E INSALATE

V	Melanzane alla parmigiana Mozzarella Basil Parmigiana aus Auberginen Mozzarella Basilikum Aubergines à la Parmigiana Mozzarella Basilic	21€
GF	Grouper carpaccio Citrus dressing Turmeric mayo Tarama cream Zackenbarsch-Carpaccio Zitrus-Dressing Kurkuma-Mayonnaise Tarama-Creme Carpaccio de mérou Vinaigrette aux agrumes Mayonnaise au curcuma Crème de tarama	24€
GF	Beef carpaccio Pear Creamy Gorgonzola Pinenuts Mace Rinder-Carpaccio Birne Cremiger Gorgonzola Pinienkerne Muskatblüte Carpaccio de bœuf Poire Gorgonzola crémeux Pignons de pin Macis	25€
	Arancini di Bologna San Marzano sauce Parmezan Prosciutto Arancini aus Bologna San-Marzano-Sauce Parmesan Prosciutto Arancini de Bologne Sauce San Marzano Parmesan Prosciutto	22€

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ZUPPA

V EF	Tomato Soup Basil Mozzarella Crostini Tomatensuppe Basilikum Mozzarella Crostini Soupe de tomate Basilic Mozzarella Crostini	18€
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PIZZA

V EF	Margherita Mozzarella Basil San Marzano sauce Margherita Mozzarella Basilikum San-Marzano-Sauce Margherita Mozzarella Basilic Sauce San Marzano	20€
	Prosciutto di San Daniele Arugula Parmesan Truffle olive oil San-Daniele-Schinken Rucola Parmesan Trüffel-Olivenöl Jambon de San Daniele Roquette Parmesan Huile d'olive à la truffe	22€
	Diavola Mozzarella Spicy salami Parmesan Diavola Mozzarella Würzige Salami Parmesan Diavola Mozzarella Saucisson épicé Parmesan	22€
	Carbonara Smoked pancetta Parmesan White sauce Carbonara Geräucherte Pancetta Parmesan Weiße Sauce Carbonara Pancetta fumée Parmesan Sauce blanche	21€
V	Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza Vier Käse Mozzarella Gorgonzola Parmesan Scamorza Quatre Fromages Mozzarella Gorgonzola Parmesan Scamorza	21€
	Garlic Bread Olive oil Parmesan Knoblauchbrot Olivenöl Parmesan Pain à l'ail Huile d'olive Parmesan	18€

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PIATTI PRINCIPALI

V	Ravioli al Burro Sage Spinach Ricotta Brown butter Ravioli mit Butter Salbei Spinat Ricotta Braune Butter Ravioli au Beurre Saugé Épinards Ricotta Beurre Noisette	34€
	Rigatoni "alla Bolognese" Beef ragu Parmesan Parsley Rigatoni "alla Bolognese" Rinderragout Parmesan Petersilie Rigatoni "alla Bolognese" Ragoût de bœuf Parmesan Persil	31€
	Bucatini "alla Carbonara" Guanciale Parmesan Pepper Bucatini "alla Carbonara" Guanciale Parmesan Pfeffer Bucatini "alla Carbonara" Guanciale Parmesan Poivre	30€
	Frutti di Mare Linguini Shrimp Mussels Vongole Meeresfrüchte Linguine Garnelen Miesmuscheln Venusmuscheln Fruits de Mer Linguine Crevettes Moules Palourdes	33€
	Duck Ragout Tagliatelle Truffle Crue de cacao Lime Entenragout Tagliatelle Trüffel Kakaonibs Limette Ragoût de Canard Tagliatelles Truffe Éclats de Cacao Citron Vert	33€
GF	Risotto al Funghi Truffle Parmesan Marjoran Pilzrisotto Trüffel Parmesan Majoran Risotto aux Champignons Truffe Parmesan Marjolaine	34€

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PIATTI PRINCIPALI

GF EF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino "all'acqua pazza" Safran Junge Kartoffeln Oliven Tomate Branzino "all'acqua pazza" Safran Pommes de terre grenaille Olives Tomate	36€
	Pork Chop "Martini" Vermouth tomato sauce Melted mozzarella Arugula Schweinekotelett "Martini" Vermouth-Tomatensauce Geschmolzener Mozzarella Rucola Côte de porc "Martini" Sauce tomate au vermouth Mozzarella fondue Roquette	35€
GF EF	Chicken "alla Diavola" Mashed potatoes Asparagus Carrots Hähnchen "Alla Diavola" Kartoffelpüree Spargel Karotten Poulet "Alla Diavola" Purée de pommes de terre Asperges Carottes	35€
GF EF	Beef "Tagliata" Celeriac puree Forest mushrooms Pepper sauce Rindfleisch „Tagliata“ Selleriepüree Waldpilze Pfeffersauce Bœuf « Tagliata » Purée de céleri-rave Champignons des bois Sauce au poivre	39€

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DOLCI

GF	Pannacota Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna Cotta Vanille Fruits des bois Basilic	17€
	Gianduja Semifreddo Candied hazelnuts Praline sauce Gianduja-Semifreddo Kandierte Haselnüsse Pralinen-Sauce Semifreddo Gianduja Noisettes confites Sauce praliné	15€
	Tiramisu Mascarpone Coffee ice cream Tiramisu Mascarpone Kaffeeeis Tiramisu Mascarpone Glace au café	17€
VG GF	Seasonal Fruit Salad Saisonalers Obstsalat Salade de fruits de saison	15€
	Ice Cream Selection Vanilla Chocolate Strawberry Banana Eisauswahl Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	12€
VG GF	Sorbet Selection Lime Mango Sorbet-Auswahl Limette Mango Sélection de sorbets Citron vert Mangue	12€

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VEGAN MENU

INSALATE E PRIMI PIATTI

- GF **Arugula salad | Plant-based parmesan | Walnuts | Balsamic raisins** 18€
Rucolasalat | Pflanzlicher Parmesan | Walnüsse | Balsamico-Rosinen
Salade de roquette | Parmesan végétal | Noix | Raisins balsamiques
- GF **Artichoke | Avocado | Plant-based parmesan | Sorrento lemon | Olive oil** 20€
Artischocke | Avocado | Pflanzlicher Parmesan | Sorrento-Zitrone | Olivenöl
Artichaut | Avocat | Parmesan végétal | Citron de Sorrente | Huile d'olive
- Tuscan Panzanella | Tomatoes variety | Red pepper cream | Village bread | Basil** 21€
Toskanische Panzanella | Verschiedene Tomatensorten | Rote Paprikacreme | Dorfbrot
| Basilikum
Panzanella toscane | Variété de tomates | Crème de poivron rouge | Pain de village |
Basilic
- Pizza di Verdure | Fresh tomato | Aubergine | Onion | Olives | Pine nuts** 19€
Gemüsepizza | Frische Tomate | Aubergine | Zwiebel | Oliven | Pinienkerne
Pizza aux Légumes | Tomate Fraîche | Aubergine | Oignon | Olives | Pignons de Pin

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VEGAN MENU

PIATTI PRINCIPALI

GF	Risotto al Funghi Truffle Plant-based Parmesan Marjoran Pilzrisotto Trüffel Pflanzlicher Parmesan Majoran Risotto aux Champignons Truffe Parmesan Végétal Marjolaine	28€
	Spaghetti alla napoletana Datterino tomatoes Basil Spaghetti alla Napoletana Datterino-Tomaten Basilikum Spaghetti alla Napoletana Tomates Datterino Basilic	28€
	Rigatoni Arrabiata San Marzano Peperoncino Garlic Rigatoni Arrabiata San Marzano Peperoncino Knoblauch Rigatoni Arrabiata San Marzano Piment Ail	26€
	Gnocchi a la Sorrentina Aubergine Plant-based Mozzarella Basil Gnocchi alla Sorrentina Aubergine Pflanzliche Mozzarella Basilikum Gnocchi alla Sorrentina Aubergine Mozzarella végétale Basilic	27€
	Vegan Meatballs San Marzano Spaghetti Vegane Fleischbällchen San-Marzano-Tomaten Spaghetti Boulettes de viande végétaliennes Tomates San Marzano Spaghetti	26€

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VEGAN MENU

DOLCI

	Apple pie Forest fruits Basil Ice cream Apfelkuchen Waldfrüchte Basilikum Eiscreme Tarte aux pommes Fruits des bois Basilic Glace	16€
GF	Seasonal Fruit Salad Saisonalers Obstsalat Salade de fruits de saison	15€
	Ice Cream Selection Vanilla Chocolate Eisauswahl Vanille Schokolade Sélection de glaces Vanille Chocolat	12€
GF	Sorbet Selection Lime Mango Sorbet-Auswahl Limette Mango Sélection de sorbets Citron vert Mangue	12€

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NEONATO MENU

V	Cream of seasonal fruits Creme aus saisonalen Früchten Crème de fruits de saison	9€
VG GF	Cream of vegetables Gemüsecreme Crème de légumes	9€
GF DF EF	Cream of chicken, potato and carrots Hühnercreme mit Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF DF EF	Cream of poached fish fillet with zucchini, carrots and potatoes Creme aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché avec courgettes, carottes et pommes de terre	10€

All our Ikos Dassia Baby selections have been prepared, with fresh ingredients & virgin olive oil with no salt or pepper added

Alle unsere Ikos Dassia Baby-Auswahlen wurden vorbereitet, mit frischen Zutaten und nativem Olivenöl ohne Zusatz von Salz oder Pfeffer

Toutes nos sélections Ikos Dassia Baby ont été préparées, avec des ingrédients frais et d'olive vierge sans sel ni poivre ajouté

BAMBINI MENU

ANTIPASTI E INSALATE

GF	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de Burratina Tomates Datterino Crème au pesto de basilic	18€
V	Melanzane alla parmigiana Mozzarella Basil Auberginen Parmigiana Mozzarella Basilikum Parmigiana d'aubergines Mozzarella Basilic	19€
	Arancini di Bologna San Marzano sauce Parmezan Arancini aus Bologna San-Marzano-Sauce Parmesan Arancini de Bologne Sauce San Marzano Parmesan	19€
V	Tomato Soup Basil Mozzarella Crostini Tomatensuppe Basilikum Mozzarella Crostini Soupe de tomate Basilic Mozzarella Crostini	18€

SECONDI PIATTI

V GF	Parmesan risotto Parmesan-Risotto Risotto au parmesan	20€
DF GF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino "all'acqua pazza" Safran Junge Kartoffeln Oliven Tomate Branzino "all'acqua pazza" Safran Pommes de terre grenaille Olives Tomate	23€
GF	Chicken "alla Diavola" Mashed potatoes Asparagus Carrots Hähnchen "Alla Diavola" Kartoffelpüree Spargel Karotten Poulet "Alla Diavola" Purée de pommes de terre Asperges Carottes	22€
	Tomato Meatballs Spaghetti San Marsano Parmesan Tomatenfleischbällchen Spaghetti San Marzano Parmesan Boulettes de viande à la tomate Spaghetti San Marzano Parmesan	21€

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BAMBINI MENU

E ALTRO ANCORA...

EF	Kids' beef burger with tomato, lettuce, and French fries Kinder-Rindfleischburger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	16€
V EF	Margherita pizza with mozzarella and tomato sauce Pizza Margherita mit Mozzarella und Tomatensauce Pizza Margherita avec mozzarella et sauce tomate	14€
EF	Penne pasta with tomato or Bolognese sauce Penne-Nudeln mit Tomaten oder Bolognese-Sauce Pâtes penne avec sauce tomate ou sauce bolognaise	13€
EF	Fish croquettes with fries Fischkroketten mit Pommes Croquettes de poisson avec frites	14€
EF	Chicken nuggets with fries Hähnchen-Nuggets mit Pommes Nuggets de poulet avec frites	14€

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BAMBINI MENU

DOLCI

V EF GF	Pannacota Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna Cotta Vanille Fruits des bois Basilic	17€
V GF	Gianduja Semifreddo Candied hazelnuts Praline sauce Gianduja-Semifreddo Kandierte Haselnüsse Pralinensoße Semifreddo Gianduja Noisettes Confites Sauce Praliné	16€
VG GF	Kids' fruit salad Obstsalat für Kinder Salade de fruits pour enfants	14€
	Ice Cream Selection Vanilla Chocolate Strawberry Banana Eisauswahl Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	10€
VG GF	Sorbet Selection Lime Mango Sorbet-Auswahl Limette Mango Sélection de sorbets Citron vert Mangue	10€

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