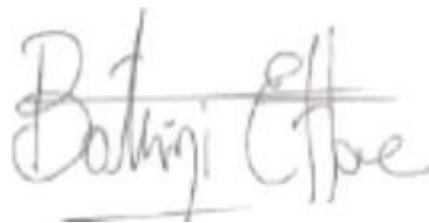


FRESCO

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

ANTIPASTI E INSALATE

 	Prosciutto di San Daniele Apple mostarda Juniper butter Prosciutto di San Daniele Apfel-Mostarda Wacholderbutte Prosciutto di San Daniele Mostarda de pomme Beurre au genièvre	17€
 	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de Burratina Tomates Datterino Crème pesto au basilic	20€
 	Prosciutto arugula salad Aged parmesan Walnuts Balsamic raisins Rucola-Salat mit Prosciutto Gereifter Parmesan Walnüsse Balsamico-Rosine Salade de roquette et prosciutto Parmesan affiné Noix Raisins au balsamique	19€
  	Vitello tonnato Capers Tomato Lemony tuna sauce Vitello Tonnato Kapern Tomate Zitronige Thunfischsauce Vitello Tonnato Câpres Tomate Sauce au thon citronnée	18€
 	Insalata di gamberi Gremolata String beans Baby potatoes Lemon Parsley Garnelensalat Gremolata Grüne Bohnen Baby-Kartoffeln Zitrone Petersilie Salade de crevettes Gremolata Haricots verts Pommes de terre nouvelles Citron Persil	18€
	Beef carpaccio Parmesan Virgin olive oil Arugula Lemon Rinder-Carpaccio Parmesan Natives Olivenöl Rucola Zitronen Carpaccio de bœuf Parmesan Huile d'olive vierge Roquette Citron	19€
	Melanzane alla parmigiana Mozzarella Basil Melanzane alla Parmigiana Mozzarella Basilikum Melanzane alla Parmigiana Mozzarella Basilic	19€
  	Arancini di Bologna San Marzano sauce Parmesan Prosciutto Arancini di Bologna San-Marzano-Sauce Parmesan Prosciutto Arancini de Bologne Sauce San Marzano Parmesan Prosciutto	18€

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

 **Artichoke | Avocado | Shaved parmesan | Sorrento lemon | Olive oil** 19€
 Artischocke | Avocado | Parmesanspäne | Sorrent-Zitrone | Olivenöl
Artichaut | Avocat | Copeaux de parmesan | Citron de Sorrente |
Huile d'olive

ZUPPA

 **Tomato soup | Basil | Mozzarella | Crostini** 17€
 Tomatensuppe | Basilikum | Mozzarella | Crostini
Soupe de tomates | Basilic | Mozzarella | Crostini

PIZZA

 **Margherita | Mozzarella | Basil | San Marzano sauce** 18€
Margherita | Mozzarella | Basilikum | San-Marzano-Sauce
Margherita | Mozzarella | Basilic | Sauce San Marzano

 **Prosciutto di San Daniele | Arugula | Parmesan | Truffle olive oil** 18€
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** 18€
Diavola | Mozzarella | Pikante Salami | Parmesan
Diavola | Mozzarella | Salami piquant | Parmesan

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-  **Carbonara | Smoked pancetta | Parmesan | White sauce** 18€
Carbonara | Geräucherter Pancetta | Parmesan | Weiße Sauce
Carbonara | Pancetta fumée | Parmesan | Sauce blanche
-  **Di verdure | San Marzano sauce | Zucchini | Aubergine | Basil | Olives | Pinenuts** 17€
 
Di Verdure | San-Marzano-Sauce | Zucchini | Aubergine | Basilikum |
Oliven | Pinienkerne
Di Verdure | Sauce San Marzano | Courgette | Aubergine | Basilic | Olives
| Pignons de pin
-  **Garlic bread | Olive oil | Parmesan** 17€
Knoblauchbrot | Olivenöl | Parmesan
Pain à l'ail | Huile d'olive | Parmesan

PIATTI PRINCIPALI

-  **Ravioli al burro | Sage | Spinach | Ricotta | Brown butter** 22€
Ravioli al Burro | Salbei | Spinat | Ricotta | Nussbutter
Ravioli al Burro | Sauge | Épinards | Ricotta | Beurre noisette
-  **Rigatoni "alla Bolognese" | Beef ragu | Parmesan | Parsley** 25€
 
Rigatoni alla Bolognese | Rinderragout | Parmesan | Petersilie
Rigatoni alla Bolognese | Ragoût de bœuf | Parmesan | Persil
-  **Bucatini "alla carbonara" | Guanciale | Parmesan | Pepper** 24€
Bucatini alla Carbonara | Guanciale | Parmesan | Pfeffer
Bucatini alla Carbonara | Guanciale | Parmesan | Poivre
-  **Frutti di mare | Linguini | Shrimp | Mussels | Vongole** 28€
  
Linguini aux fruits de mer | Crevettes | Moules | Vongole
Linguini aux fruits de mer | Crevettes | Moules | Vongole
-  **Duck ragout | Tagliatelle | Truffle | Crue de cacao | Lime** 25€
 
Tagliatelle mit Entenragout | Trüffel | Kakao | Limette
Tagliatelle au ragoût de canard | Truffe | Cacao cru | Citron vert

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	Risotto al funghi Truffle Parmesan Marjoran Risotto al Funghi Trüffel Parmesan Majoran Risotto aux champignons Truffe Parmesan Marjolaine	22€
	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino all'Acqua Pazza Safran Baby-Kartoffeln Oliven Tomate Bar "all'acqua pazza" Safran Pommes de terre nouvelles Olives Tomate	25€
	Rooster "Cacciatore" Potato gnocchi Summer mushrooms Hahn „Cacciatore“ Kartoffelgnocchi Sommerpilze Coq "à la Cacciatore" Gnocchi de pommes de terre Champignons d'été	28€
	Beef tagliata Celeriac puree Forest mushrooms Pepper sauce Μοσχάρι Rind-Tagliata Selleriepüree Waldpilze Pfeffersauce Tagliata de bœuf Purée de céleri-rave Champignons des bois Sauce au poivre	27€

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DOLCI





-  **Panna Cotta | Vanilla | Forest fruits | Basil** 14€
Panna Cotta | Vanille | Waldfrüchte | Basilikum
Panna Cotta | Vanille | Fruits rouges | Basilic
-   **Chocolate Caprese Cake | Almond Crumble | Vanilla ice cream | Creme Anglaise** 14€
Schokoladen-Caprese-Kuchen | Mandel-Crumble | Vanilleeis | Crème
Anglaise Gâteau Caprese au chocolat | Crumble d'amandes | Glace
vanille | Crème anglaise
-   **Tiramisu | Mascarpone | Coffee ice cream** 14€
  Tiramisu | Mascarpone | Kaffee-Eis
Tiramisu | Mascarpone | Glace au café
- Seasonal fruit salad | Fresh mint leaves** 14€
Saisonalers Obstsalat | Frische Minze
Salade de fruits de saison | Menthe fraîche
-  **Ice cream selection** 14€
Vanilla | Chocolate | Strawberry | Banana
Eisauswahl | Vanille | Schokolade | Erdbeere | Banane
Sélection de glaces | Vanille | Chocolat | Fraise | Banane
- Lime | Mango** 14€
Sorbet-Auswahl | Limette | Mango
Sélection de sorbets | Citron vert | Mangue

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VEGAN OPTIONS

INSALATE E PRIMI PIATTI

-  **Arugula salad | Plant-based parmesan | Walnuts | Balsamic raisins** 17€
Rucola-Salat | Pflanzlicher Parmesan | Walnüsse | Balsamico-Rosinen
Salade de roquette | Parmesan végétal | Noix | Raisins balsamiques
-  **Pizza di verdure | Fresh tomato | Aubergine | Onion | Olives | Pine nuts** 18€
 Pizza di Verdure | Frische Tomate | Aubergine | Zwiebel | Oliven | Pinienkerne
Pizza di Verdure | Tomato fraîche | Aubergine | Oignon | Olives | Pignons de pin
-  **Artichoke | Avocado | Plant-based parmesan | Sorrento lemon | Olive oil** 16€
Artischocke & Avocado | Pflanzlicher Parmesan | Sorrent-Zitrone | Olivenöl
Artichaut & avocat | Parmesan végétal | Citron de Sorrente | Huile d'olive



PIATTI PRINCIPALI

-  **Risotto al funghi | Truffle | Plant-based parmesan | Marjoran** 20€
Risotto al Funghi | Trüffel | Pflanzlicher Parmesan | Majoran
Risotto aux champignons | Truffe | Parmesan végétal | Marjolaine
-  **Spaghetti Napoletana | Datterino tomatoes | Basil** 28€
Spaghetti Napoletana | Datterino-Tomaten | Basilikum
Spaghetti Napoletana | Tomates Datterino | Basilic
-  **Rigatoni arrabiata | San Marzano | Peperoncino | Garlic** 24€
Rigatoni Arrabbiata | San-Marzano-Tomaten | Peperoncino | Knoblauch
Rigatoni Arrabbiata | Tomates San Marzano | Piment | Ail
-  **Gnocchi alla Sorrentina | Aubergine | Plant-based mozzarella | Basil** 22€
Gnocchi alla Sorrentina | Aubergine | Pflanzliche Mozzarella | Basilikum
Gnocchi alla Sorrentina | Aubergine | Mozzarella végétale | Basilic





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DESSERTS

-  **Almond panna cotta | Forest fruits | Basil | Raspberry crumble** 14€
Mandel-Panna-Cotta | Waldfrüchte | Basilikum | Himbeer-Crumble
Panna cotta aux amandes | Fruits des bois | Basilic | Crumble aux framboises
- Seasonal fruit salad | Fresh mint leaves** 14€
Saisonaler Obstsalat | Frische Minze
Salade de fruits de saison | Menthe fraîche
- Sorbet selection | Lime | Mango** 14€
Sorbet-Auswahl | Limette | Mango
Sélection de sorbets | Citron | Mangue
-  **Ice cream selection | Vanilla | Chocolate** 14€
Eisauswahl | Vanille | Schokolade
Sélection de glaces | Vanille | Chocolat

TODDLER'S MENU

-  **Cream of green vegetables, rice, and olive oil** 14€
Cremesuppe aus grünem Gemüse, Reis und Olivenöl
Crème de légumes verts, riz et huile d'olive
-  **Cream of chicken, potato, carrots, and celery** 14€
Hähnchencreme mit Kartoffeln, Karotten und Sellerie
Crème de poulet avec pommes de terre, carottes et céleri
-  **Cream of poached fish fillet, zucchini, carrots, and potatoes** 14€
Creme aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln
Crème de filet de poisson poché avec courgettes, carottes et pommes de terre
-  **Cream of seasonal fruits and biscuits** 10€
Creme aus saisonalen Früchten und Keksen
Crème de fruits de saison et biscuits

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KIDS MENU

ANTIPASTI E INSALATE

-  **Burratina salad | Datterino tomatoes | Basil pesto cream** 10€
Burratina-Salat | Datterino-Tomaten | Basilikum-Pesto-Creme
Salade de Burratina | Tomates Datterino | Crème pesto au basilic
-  **Melanzane alla parmigiana | Mozzarella | Basil** 10€
Melanzane alla Parmigiana | Mozzarella | Basilic
Melanzane alla Parmigiana | Mozzarella | Basilic
-  **Arancini di Bologna | San Marzano sauce | Parmezan** 10€
Arancini di Bologna | San-Marzano-Sauce | Parmesan
Arancini de Bologne | Sauce San Marzano | Parmesan
-  **Tomato soup | Basil | Mozzarella | Crostini** 8€
Tomatensuppe | Basilikum | Mozzarella | Crostini
Soupe de tomates | Basilic | Mozzarella | Crostini

SECONDI PIATTI


-  **Parmesan risotto** 14€
Risotto mit Parmesan
Risotto au parmesan
-  **Rigatoni "alla Bolognese" | Beef ragu | Parmesan | Parsley** 14€
Rigatoni „alla Bolognese“ | Rindfleischragout | Parmesan | Petersilie
Rigatoni "à la bolognaise" | Ragoût de bœuf | Parmesan | Persil
-  **Rooster "cacciatore" | Potato gnocchi | Summer mushrooms** 14€
Hahn „Cacciatore“ | Kartoffelgnocchi | Sommer
Coq « à la cacciatore » | Gnocchi de pommes de terre | Été

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



   **Branzino "all'acqua pazza" | Saffron | Baby potatoes | Olives | Tomato** 14€
Branzino all'Acqua Pazza | Safran | Baby-Kartoffeln | Oliven | Tomate
Bar "all'acqua pazza" | Safran | Pommes de terre nouvelles | Olives | Tomate

AND MORE...

  **Kids beef burger with tomato, lettuce and French fries** 14€
Kinder-Rindfleischburger | Tomate | Salat | Pommes frites
Burger de bœuf enfant | Tomate | Laitue | Frites

  **Chicken nuggets with tomato, cucumber and French fries** 14€
Hähnchen-Nuggets | Tomaten | Gurken | Pommes frites
Nuggets de poulet | Tomate | Concombre | Frites

  **Fish fingers with tomato, cucumber and French fries** 14€
Fischstäbchen | Tomaten | Gurken | Pommes frites
Bâtonnets de poisson | Tomate | Concombre | Frites

  **Pizza margherita with mozzarella and tomato sauce** 10€
Pizza Margherita | Mozzarella | Tomatensauce
Margherita | Mozzarella | Sauce tomate

  **Penne pasta with tomato sauce** 14€
Penne mit Tomatensoße
Penne avec sauce tomate

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DOLCI

-  **Panna Cotta | Vanilla | Forest fruits | Basil** 10€
Panna Cotta | Vanille | Waldfrüchte | Basilikum
Panna Cotta | Vanille | Fruits rouges | Basilic
-   **Chocolate Caprese Cake | Almond Crumble | Vanilla ice cream | Creme Anglaise** 10€
 Schokoladen-Caprese-Kuchen | Mandel-Crumble | Vanilleeis | Crème Anglaise
Gâteau Caprese au chocolat | Crumble d'amandes | Glace vanille | Crème anglaise
- Kinder-Fruchtsalat** 10€
Kinder-Fruchtsalat
Salade de fruits pour enfants
-  **Ice cream selection** 10€
Vanilla | Chocolate | Strawberry | Banana
Eisauswahl | Vanille | Schokolade | Erdbeere | Banane
Sélection de glaces | Vanille | Chocolat | Fraise | Banane
- Sorbet selection** 10€
Sorbet-Auswahl | Zitrone | Mango
Sélection de sorbets | Citron | Mangue

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