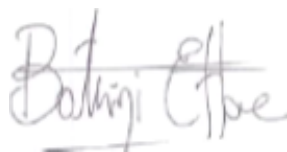


FRESCO

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 black ink that reads "Ettore Botrini". The signature is written in a cursive, flowing style.

ikos™

ANTIPASTI E INSALATE

	Prosciutto di San Daniele Apple mostarda Juniper butter Prosciutto di San Daniele Apfelmostarda Wacholderbutter Prosciutto di San Daniele Moutarde de pomme Beurre de genévrier	17€
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	20€
GF	Arugula salad Aged parmesan Prosciutto crudo Walnuts Raisins Balsamic Rucola-Salat Gereifter Parmesan Prosciutto Crudo Walnüsse Balsamico-Rosinen Salade de roquette Parmesan affiné Prosciutto crudo Noix Raisins au vinaigre balsamique	19€
GF V	Artichoke Avocado Shaved parmesan Sorrento lemon Olive oil Artischocke Avocado Gehobelter Parmesan Sorrentiner 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	18€

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ANTIPASTI E INSALATE

- V **Tuscan Panzanella | Tomatoes variety | Red pepper cream | Village bread | Basil** 17€
Toskanische Panzanella | Tomatenvarietäten | Rote Paprikacreme | Landbrot | Basilikum
Panzanella toscane | Variété de tomates | Crème de poivron rouge | Pain de village | Basilic
- Grouper carpaccio | Citrus dressing | Turmeric mayo | Tarama cream** 20€
Grouper-Carpaccio | Zitrus-Dressing | Kurkuma-Mayonnaise | Tarama-Creme
Carpaccio de mérrou | Sauce citronnée | Mayonnaise au curcuma | Crème de tarama
- GF **Beef carpaccio | Pear | Creamy Gorgonzola | Pinenuts | Mace** 19€
Rinder-Carpaccio | Birne | Cremiger Gorgonzola | Pinienkerne | Muskatnuss
Carpaccio de bœuf | Poire | Gorgonzola crémeux | Pignons de pin | Macis

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ZUPPA

- V **Tomato Soup | Basil | Mozzarella | Crostini** 17€
Tomatensuppe | Basilikum | Mozzarella | Crostini
Soupe de tomate | Basilic | Mozzarella | Crostini

PIZZA

- V **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 au truffe

- Diavola | Mozzarella | Spicy salami | Parmesan** 18€
Diavola | Mozzarella | Scharfe Salami | Parmesan
Diavola | Mozzarella | Salami épicée | Parmesan

- V **Quattro Formaggi | Mozzarella | Gorgonzola | Parmesan | Scamorza** 18€
Quattro Formaggi | Mozzarella | Gorgonzola | Parmesan | Scamorza
Quattro Formaggi | Mozzarella | Gorgonzola | Parmesan | Scamorza

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PIATTI PRINCIPALI

V	Ravioli al Burro Sage Spinach Ricotta Brown butter Ravioli al Burro Salbei Spinat Ricotta Braune Butter Ravioli au beurre Sauge Épinards Ricotta Beurre noisette	22€
	Rigatoni "alla Bolognese" Beef ragu Parmesan Parsley Rigatoni "alla Bolognese" Rinder-Ragù Parmesan Petersilie Rigatoni "alla Bolognese" Ragoût de bœuf Parmesan Persil	25€
	Bucatini "alla Carbonara" Guanciale Parmesan Pepper Bucatini "alla Carbonara" Guanciale Parmesan Pfeffer Bucatini "alla Carbonara" Guanciale Parmesan Poivre	24€
	Frutti di Mare Linguini Shrimp Mussels Vongole Frutti di Mare Linguini Garnelen Muscheln Vongole Frutti di Mare Linguine Crevettes Moules Vongoles	28€
	Duck Ragout Tagliatelle Truffle Crue de cacao Lime Entenragout Tagliatelle Trüffel Kakaorohe Limette Ragoût de canard Tagliatelles Truffe Crue de cacao Citron vert	25€
GF	Beef "Tagliata" Celeriac puree Forest mushrooms Pepper sauce Rind "Tagliata" Selleriepüree Waldpilze Pfeffersauce Bœuf "Tagliata" Purée de céleri-rave Champignons des bois Sauce au poivre	29€
	Lasagna "alla Bolognese" Beef Ragù Parmesan Mozzarella Lasagne "alla Bolognese" Rinder-Ragù Parmesan Mozzarella Lasagne "alla Bolognese" Ragoût de bœuf Parmesan Mozzarella	27€

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PIATTI PRINCIPALLI

GF V	Risotto al Funghi Truffle Parmesan Marjoran Risotto al Funghi Trüffel Parmesan Majoran Risotto aux champignons Truffe Parmesan Marjolaine	22€
GF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino "all'acqua pazza" Safran Baby-Kartoffeln Oliven Tomate Branzino "all'acqua pazza" Safran Pommes de terre nouvelles Olives Tomate	25€
	Pork Chop "Martini" Vermouth tomato sauce Melted mozzarella Arugula Schweinekotelett "Martini" Wermut-Tomatensauce Geschmolzener Mozzarella Rucola Côte de porc "Martini" Sauce tomate au vermouth Mozzarella fondue Roquette	24€
GF	Chicken "alla Diavola" Mashed potatoes Asparagus Carrots Hähnchen "alla Diavola" Kartoffelpüree Spargel Karotten Poulet "alla Diavola" Purée de pommes de terre Asperges Carottes	28€
GF	Lamb Shank brasato Creamy Polenta Rosemary sause Brasato aus Lammhaxe Cremiger Polenta Rosmarin-Sause Jarret d'agneau brasato Avec polenta crémeuse Sause de romarin	25€

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DOLCI

GF	Pannacota Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna Cotta Vanille Fruits des bois Basilic	14€
GF	Gianduja Semifreddo Candied hazelnuts Praline sause Gianduja Semifreddo Kandierten Haselnüssen Pralinensause Gianduja Semifreddo Noisettes confites Sause pralinée	14€
	Tiramisu Mascarpone Coffee ice cream Tiramisu Mascarpone Kaffeeeis Tiramisu Mascarpone Glace au café	14€
GF VG	Seasonal Fruit Salad Fresh mint leaves Saisonale Obstsalat Frische Minzblätter Salade de fruits de saison Feuilles de menthe fraîche	14€
V GF	Ice Cream Selection Vanilla Chocolate Strawberry Banana Pistachio Eiscreme-Auswahl Vanille Schokolade Erdbeere Banane Pistazie Sélection de Crèmes Glacées Vanille Chocolat Fraise Banane Pistache	14€
GF VG	Sorbet Selection Lemon Mango Sorbet-Auswahl Zitrone Mango Sélection de Sorbets Citron Mangue	14€

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VEGAN OPTIONS

INSALATE E PRIMI PIATTI

VG GF	Vegan Arugula salad Plant-based parmesan Walnuts Raisins balsamic Veganer Rucolasalat Pflanzlicher Parmesan Walnüsse Balsamico-Rosinen Salade de roquette végétalienne Parmesan à base de plantes Noix Raisins Balsamique	17€
VG GF	Artichoke Avocado Plant-based parmesan Sorrento lemon Olive oil Veganer Artischocke Avocado Pflanzlicher Parmesan Sorrentiner Zitrone Olivenöl Artichaut végétalien Avocat Parmesan à base de plantes Citron de Sorrente Huile d'olive	16€
VG	Vegan Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil Veganer Toskana Panzanella Tomatenvarietäten Rote Paprikacreme Landbrot Basilikum Panzanella toscane végétalienne Variété de tomates Crème de poivron rouge Pain de campagne Basilic	18€
VG	Vegan Pizza di Verdure Fresh tomato Aubergine Onion Olives Pine nuts Vegane Pizza di Verdure Frische Tomaten Aubergine Zwiebel Oliven Pinienkerne Pizza di Verdure végétalienne Tomate fraîche Aubergine Oignon Olives Pignons de pin	18€

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PIATTI PRINCIPALLI

GF	Risotto ai Funghi Truffle Plant-based Parmesan Marjoram Risotto mit Pilzen Trüffel Pflanzlicher Parmesan Majoran Risotto aux champignons Truffe Parmesan végétal Marjolaine	20€
	Gnocchi alla Sorrentina Aubergine Plant-Based Mozzarella Basil Gnocchi alla Sorrentina Auberginen Pflanzlichem Mozzarella Basilikum Gnocchi à la Sorrentina l'aubergine Mozzarella végétale Basilic	28€ 24€
	Rigatoni Arrabiata San Marzano Pepperoncino Garlic Rigatoni Arrabiata San Marzano Pepperoncino Knoblauch Rigatoni Arrabiata San Marzano Pepperoncino Ail	

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DOLCI

GF	Almond Pannacotta Forest fruits Basil Raspberry crumble Mandel-Panna Cotta Waldfrüchte Basilikum Himbeer-Crumble Panna Cotta aux amandes Fruits des bois Basilic Crumble à la framboise	14€
GF	Seasonal Fruit Salad Fresh mint leaves Saisonale Obstsalat Frische Minzblätter Salade de fruits de saison Feuilles de menthe fraîches	14€
V	Sorbet Selection Lime Mango Sorbet-Limetten Erdbeere Mango Sélection de Sorbets Citron Mangue	14€

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TODDLER'S MENU

VG GF DF	Puree Potato Leek Zucchini Püree Kartoffel Lauch Zucchini Purée Pomme de terre Poireau Courgette	10€
GF DF	Puree Chicken Potato Zucchini Püree Hähnchen Kartoffel Zucchini Purée Poulet Pomme de terre Courgette	10€
GF DF	Puree Cod fillet Zucchini Broccoli Püree Kabeljaufilet Zucchini Brokkoli Purée Filet de cabillaud Courgette Brocoli	10€
VG GF DF	Fruit puree Peach Apple Apricot Fruchtpüree Pfirsich Apfel Aprikose Purée de fruits Pêche Pomme Abricot	10€

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KIDS MENU

ANTIPASTI AND SALADS

EF	Tomato Soup Basil Mozzarella Crostini Tomatensuppe Basilikum Mozzarella Crostini Soupe de tomates Basilic Mozzarella Crostini	8€
GF EF	Arugula salad Aged parmesan Prosciutto crudo Walnuts Balsamic raisins Rucolasalat Gereifter Parmesan Prosciutto Crudo Walnüsse Balsamico-Rosinen Salade de roquette Parmesan affiné Prosciutto cru Noix Raisins balsamiques	10€ 10€
GF EF	Artichoke Avocado Shaved parmesan Sorrento lemon Olive oil Artischocke Avocado Gehobelter Parmesan Sorrentiner Zitrone Olivenöl Artichaut Avocat Parmesan râpé Citron de Sorrente Huile d'olive	10€
GF EF	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade de Burratina Tomates Datterino Crème de pesto au basilic	10€

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SECONDI PIATTI

GF	Parmesan risotto Parmesan-Risotto Risotto au parmesan	14€
GF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino "all'acqua pazza" Safran Baby-Kartoffeln Oliven Tomaten Branzino "all'acqua pazza" Safran Pommes de terre nouvelles Olives Tomate	14€
GF	Chicken "alla Diavola" Mashed potatoes Asparagus Carrots Hähnchen "alla Diavola" Kartoffelpüree Spargel Karotten Poulet "alla Diavola" Purée de pommes de terre Asperges Carottes	14€
	Penne Tomato sauce or Bolognese sauce Penne Tomatensauce oder Bolognese-Sauce Penne Sauce tomate ou sauce Bolognese	14€
	Kids beef burger Tomato Lettuce French fries Kinder Rindfleisch Burger Tomate Salat Pommes Frites Burger pour enfants au bœuf Tomate Laitue Frites	14€
V	Pizza margarita Mozzarella Tomato sauce Pizza Margherita Mozzarella Tomatensauce Pizza Margherita Mozzarella Sauce tomate	14€
	Chicken nuggets Fries Chicken Nuggets Pommes Frites Nuggets de poulet Frites	14€

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DOLCI

GF	Pannacota Vanilla Forest fruits Basil Panna Cotta Vanille Waldfrüchte Basilikum Panna Cotta Vanille Fruits des bois Basilic	10€
VG GF	Kids fruit salad Kinder Obstsalat Salade de fruits pour enfants	10€
V	Ice Cream Selection Vanilla Chocolate Strawberry Banana Pistachio Eiscreme-Auswahl Vanille Schokolade Erdbeere Banane Pistazie Sélection de Crèmes Glacées Vanille Chocolat Fraise Banane Pistache	10€
V	Sorbet Selection Lemon Mango Strawberry Sorbet-Auswahl Zitrone Mango Erdbeere Sélection de Sorbets Citron Mangue Fraise	10€

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This a la carte menu has been specially designed by Michelin-starred Chef Ettore Botrini for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. 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.