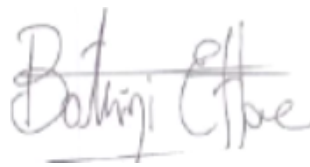


FRESCO

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, reading "Botrini Ettore". The signature is fluid and cursive, with a horizontal line underlining the name.

ikos[™]
RESORTS

Antipasti e Insalate

	Prosciutto di San Daniele Apple mostarda Juniper butter	21€
	Prosciutto di San Daniele Apfel Senfard Wacholderbutter Prosciutto di San Daniele Mostarda aux pommes Beurre de genièvre	
V GF	Burratina salad Datterino tomatoes Basil pesto cream	17€
	Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade Burratina Tomates Datterino Crème de pesto de basilic	
GF	Arugula salad Aged Parmesan Prosciutto crudo Walnuts Balsamic raisins	22€
	Rucola Salat Gereifter Parmesan Prosciutto crudo Walnüsse Balsamico-Rosinen Salade de roquette Parmesan vieilli Prosciutto crudo Noix Raisins secs balsamiques	
V GF	Artichoke Avocado Shaved Parmesan Sorrento lemon Olive oil	21€
	Artischocke Avocado Gehobelter Parmesan Sorrent Zitronen Artichaut Avocat Copeaux de parmesan Citron de Sorrente Huile d'olive	
	Vitello tonnato Capers Tomato Lemony tuna sauce	22€
	Vitello tonnato Kapern Tomate Zitronenige Thunfischsauce Vitello tonnato Câpres Tomate Sauce au thon citronnée	
V	Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil	24€
	Panzanella toscane Variété de tomates Crème de poivron rouge Pain de village Basilic ... Panzanella toscane Variété de tomates Crème de poivron rouge Pain de village Basilic	
	Grouper carpaccio Citrus dressing Turmeric mayo Tarama cream	25€
	Zackenbarsch-Carpaccio Zitrus-Dressing Kurkuma-Mayo Tarama-Creme Carpaccio de mérou Vinaigrette aux agrumes Mayonnaise au curcuma Crème Tarama	
GF	Beef carpaccio Pear Creamy Gorgonzola Pinenuts Mace	26€
	Carpaccio vom Rind Birne Cremiger Gorgonzola Pinienkerne Muskatblüte Carpaccio de bœuf Poire Gorgonzola crémeux Pignons de pin Macis	
V	Melanzana alla Parmigiana Mozzarella Basil	26€
	Melanzana alla Parmigiana Mozzarella Basilikum Melanzana alla Parmigiana Mozzarella Basilic	
EF	Calamari alla griglia Summer greens Sour cream Olive oil	26€
	Calamari alla griglia Sommergrün Saure Sahne Olivenöl Calamars alla griglia Légumes verts d'été Crème sure Huile d'olive	

Zuppa

	Tomato Soup Basil Mozzarella Crostini	18€
	Tomatensuppe Basilikum Mozzarella Crostini Soupe aux tomates Basilic Mozzarella Crostini	

V vegetarian option GF gluten free option VG vegan option DF dairy free option EF egg free option

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Pizza

V EF	Margherita Mozzarella Basil San Marzano sauce Margherita Mozzarella Basilikum San Marzano Soße Margherita Mozzarella Basilic Sauce San Marzano	27€
	Prosciutto di San Daniele Arugula Parmesan Truffle olive oil Prosciutto di San Daniele Rucola Parmesan Trüffel-Olivenöl Prosciutto di San Daniele Roquette Parmesan Huile d'olive à la truffe	25€
VG	Verdure Fresh tomato Aubergine Onion Olives Pine nuts Grün Frische Tomate Aubergine Zwiebel Oliven Pinienkerne Verdure Tomate fraîche Aubergine Oignon Olives Pignons	26€
	Diavola Mozzarella Spicy salami Parmesan Diavola Mozzarella Scharfe Salami Parmesan Diavola Mozzarella Salami épicé Parmesan	26€
	Carbonara Smoked pancetta Parmesan White sauce Carbonara Geräucherter Pancetta Parmesan Weiße Soße Carbonara Pancetta fumée Parmesan Sauce blanche	27€
V	Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza Quattro Formaggi Mozzarella Gorgonzola Parmesan Scamorza	23€
V	Garlic Bread Olive oil Parmesan Knoblauch-Brot Olivenöl Parmesan Pain à l'ail Huile d'olive Parmesan	23€

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Piatti Principali

V	Ravioli al burro Sage Spinach Ricotta Brown butter Ravioli al Burro Salbei Spinat Ricotta Braune Butter Ravioli al burro Sauge Épinards Ricotta Beurre noisette	29€
	Rigatoni "alla Bolognese" Beef ragu Parmesan Parsley Rigatoni "alla Bolognese" Rindfleisch-Ragout Parmesan Petersilie Rigatoni « alla Bolognese » Ragoût de bœuf Parmesan Persil	29€
	Bucatini "alla Carbonara" Guanciale Parmesan Pepper Bucatini "alla Carbonara" Guanciale Parmesan Pfeffer Bucatini « alla Carbonara » Guanciale Parmesan Poivre	29€
	Frutti di mare Linguini Shrimp Mussels Vongole Frutti di mare Linguini Garnelen Miesmuscheln Vongole Frutti di mare Linguini Crevettes Moules Vongole	33€
	Duck ragout Tagliatelle Truffle Grue de cacao Lime Enten-Ragout Tagliatelle Trüffel Grue de cacao Limone Ragoût de canard Tagliatelles Truffe Grue de cacao Chaux	29€
	Rooster Cacciatore Potato gnocchi Summer mushrooms Hahn Cacciatore Kartoffel-Gnocchi Sommerliche Pilze Coq Cacciatore Gnocchis de pommes de terre Champignons d'été	32€
V	Risotto al funghi Truffle Parmesan Marjoran Risotto al funghi Trüffel Parmesan Majoran Risotto al funghi Truffe Parmesan Marjoran	29€
GF EF	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 grelots Olives Tomate	31€
	Pork Chop "Martini" Vermouth tomato sauce Melted mozzarella Arugula Schweinekotelett "Martini" Wermut-Tomaten-Soße Geschmolzener Mozzarella Rucola Côtelette de porc « Martini » Sauce tomate vermouth Mozzarella fondue Roquette	31€
	Beef "Tagliata" Celeriac puree Forest mushrooms Pepper sauce Rindfleisch "Tagliata" Knollensellerie-Püree Waldpilze Chilisauce Tagliata de bœuf Purée de céleri-rave Champignons forestiers Sauce au poivre	36€

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Dolci

V	Pannacota Vanilla Forest fruits Basil Pannacota Vanille Waldfrüchte Basilikum Pannacota Vanille Fruits des bois Basilic	14€
V	Gianduja semifreddo Candied hazelnuts Praline sauce Gianduja semifreddo Kandierte Haselnüsse Pralinensoße Gianduja semifreddo Noisettes confites Sauce pralinée	14€
V	Tiramisu Mascarpone Coffee Ice cream Tiramisu Mascarpone Kaffee Eis Tiramisu Mascarpone Café Glace	14€
VG GF	Seasonal fruit salad Lemon dressing Obstsalat der Saison Zitronen-Dressing Salade de fruits de saison Vinaigrette au citron	14€
GF EF	Ice cream selection Vanilla Chocolate Strawberry Banana Auswahl an Eiscreme Vanille Schokolade Erdbeere Banane Sélection de glaces Vanille Chocolat Fraise Banane	12€
VG	Sorbet selection Lime Mango Auswahl an Sorbets Limette Mango Sélection de sorbets Chaux Mangue	12€

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Vegan

Insalate e Primi Piatti

GF	Arugula salad Plant-based Parmesan Walnuts Balsamic raisins Rucola Salat Parmesan auf pflanzlicher Basis Walnüsse Balsamico-Rosinen Salade de roquette Parmesan végétal Noix Raisins secs balsamiques	18€
GF	Artichoke Avocado Plant-based Parmesan Sorrento lemon Olive oil Artischocke Avocado Parmesan auf pflanzlicher Basis Sorrent Zitronen Olivenöl Artichaut Avocat Parmesan végétal Citron de Sorrente Huile d'olive	17€
	Tuscan Panzanella Tomatoes variety Red pepper cream Village bread Basil Toskanische Panzanella Tomatensorte Rote Paprikacreme Dorfbrot Basilikum Panzanella toscane Variété de tomates Crème de poivron rouge Pain de village Basilic	15€
	Pizza di verdure Fresh tomato Aubergine Onion Olives Pine nuts Gemüse Frische Tomate Aubergine Zwiebel Oliven Pinienkerne Légumes Tomate fraîche Aubergine Oignon Olives Pignons	20€

Piatti Principali

GF	Risotto al funghi Truffle Plant-based Parmesan Marjoran Risotto al funghi Trüffel Parmesan auf Hobelbasis Majoran Risotto al funghi Truffe Parmesan raboté Marjoran	27€
	Spaghetti alla napoletana Datterino tomatoes Basil Spaghetti alla Napoletana Datterino-Tomaten Basilikum Spaghetti alla Napoletana Tomates Datterino Basilic	29€
	Rigatoni arrabiata San Marzano Pepperoncino Garlic Rigatoni arrabiata San Marzano Peperoncino Knoblauch Rigatoni arrabiata San Marzano Pepperoncino Ail	29€
	Vegan Meatballs Spaggeti San Marzano Plant based parmesan Vegane Frikadellen Spaggeti San Marzano Parmesan auf pflanzlicher Basis Boulettes de viande végétaliennes Spaggeti San Marzano Parmesan végétal	31€

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Dolci

	Coconut pannacotta Forest fruits Basil Raspberry crumble Kokosnuss-Pannacotta Waldfrüchte Basilikum Himbeer-Crumble Pannacotta à la noix de coco Fruits des bois Basilic Crumble aux framboises	14€
	Pasta flora al allarancia Orange marmelade Almonds Plant vanilla ice cream Pasta Flora al Allarancia Orangenmarmelade Mandeln Pflanzliches Vanilleeis Pâtes flora al allarancia Marmelade d'oranges Amandes Glace vanille végétale	14€
GF	Seasonal fruit salad Lemon dressing Obstsalat der Saison Zitronen-Dressing Salade de fruits de saison Vinaigrette au citron	14€
	Sorbet selection Lime Mango Auswahl an Sorbets Limette Mango Sélection de sorbets Chaux Mangue	12€

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Toddler's Menu

VG GF	Cream of green vegetables, rice, and olive oil Creme aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz et huile d'olive	10€
GF DF EF	Cream of chicken, potato, carrots, and celery Creme aus Hühnchen, Kartoffeln, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	10€
GF DF EF	Cream of poached fish fillet, zucchini, carrots, and potatoes Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V	Cream of seasonal fruits and biscuits Creme aus Früchten der Saison und Kekse Crème de fruits de saison et biscuits	10€

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Kids Menu

Antipasti and Salads

V GF	Burratina salad Datterino tomatoes Basil pesto cream Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Salade Burratina Tomates Datterino Crème de pesto de basilic	10€
V	Melanzana alla parmigiana Mozzarella Basil Melanzana alla parmigiana Mozzarella Basilikum Melanzana alla parmigiana Mozzarella Basilic	12€
	Vitello tonnato Capers Tomato Lemony tuna sauce Vitello tonnato Kapern Tomato Zitronenige Thunfischsauce Vitello tonnato Câpres Tomato Sauce au thon citronnée	10€
	Tomato Soup Basil Mozzarella Crostini Tomatensuppe Basilikum Mozzarella Crostini Soupe aux tomates Basilic Mozzarella Crostini	10€

Secondi Piatti

V GF	Parmesan risotto Parmesan-Risotto Risotto au parmesan	14€
GF EF	Branzino "all'acqua pazza" Saffron Baby potatoes Olives Tomato Branzino "all'acqua pazza" Safran Baby-Kartoffeln Oliven Tomato Branzino « all'acqua pazza » Safran Pommes de terre grelots Olives Tomato	14€
	Rooster Cacciatore Potato gnocchi Summer mushrooms Hahn Cacciatore Kartoffel-Gnocchi Sommerliche Pilze Coq Cacciatore Gnocchis de pommes de terre Champignons d'été	14€
V	Ravioli al Burro Sage Spinach Ricotta Brown butter Ravioli al Burro Salbei Spinat Ricotta Braune Butter Ravioli al Burro Sauge Épinards Ricotta Beurre noisette	22€

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and
more...

	Kids beef burger with tomato, lettuce and french fries Kids Beef Burger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	14€
V EF	Pizza margarita with mozzarella and tomato sauce Pizza Margarita mit Mozzarella und Tomatensauce Pizza margarita à la mozzarella et sauce tomate	12€
EF	Penne pasta with tomato or bolognese sauce Penne-Nudeln mit Tomaten- oder Bolognesesauce Penne à la sauce tomate ou bolognaise	12€
	Fish croquets with fries Fischkroketten mit Pommes frites Croquets de poisson avec frites	12€
	Chicken nuggets with fries Chicken Nuggets mit Pommes frites Nuggets de poulet avec frites	12€

Dolci

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

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Trotz aller gebotenen Sorgfalt können Gerichte dennoch Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind und allergische Reaktionen hervorrufen können. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten ein Mitglied des Teams um Informationen über den Allergengehalt unserer Speisen bitten

Bien que toutes les précautions nécessaires soient prises, les plats peuvent toujours contenir des ingrédients qui ne sont pas indiqués 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