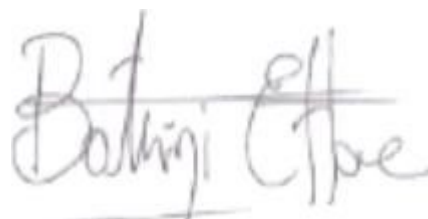


# FRESCO

## A CONTEMPORARY EXPRESSION OF ITALY

Italian cooking begins with authority, shaped by produce, technique and the traditions passed from one generation to the next. For Ettore Botrini, that foundation was formed early on, in a family kitchen where simplicity, discipline and flavour were non-negotiable, values that continue to shape his cooking today and extend to his Michelin-starred restaurant in Athens.

At Fresco, Italian cuisine is expressed with clarity and confidence. The menu is built around carefully selected ingredients, sourced from trusted farms and producers, treated with precision to allow their natural character to come through. Dishes are contemporary yet unmistakably Mediterranean, capturing freshness, balance and depth without excess. The wine list follows the same philosophy, drawn from some of Italy's most respected vineyards, chosen for their integrity, sense of place and ability to stand confidently alongside the menu.

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



## ANTIPASTI E INSALATE

	<b>Prosciutto di San Daniele   Apple mostarda   Juniper butter</b> Prosciutto di San Daniele   Apfelmustarda   Wacholderbutter Prosciutto di San Daniele   Moutarde de pomme   Beurre de Genévrier	18€
	<b>Burratina salad   Datterino tomatoes   Basil pesto cream</b> Burratina-Salat   Datterino-Tomaten   Basilikum-Pesto-Creme Salade de burratina   Tomates Datterino   Crème de pesto au basilic	20€
	<b>Prosciutto arugula salad   Aged parmesan   Walnuts   Balsamic raisins</b> Rucola-Salat   Gereifter Parmesan   Prosciutto Crudo   Walnüsse   Balsamico-Rosinen Salade de roquette   Parmesan affiné   Prosciutto crudo   Noix   Raisins au vinaigre balsamique	19€
	<b>Vitello tonnato   Capers   Tomato   Lemony tuna sauce</b> Vitello tonnato   Kapern   Tomate   Zitronige Thunfischsauce Vitello tonnato   Câpres   Tomate   Sauce au thon citronnée	18€
	<b>Insalata di gamberi   Gremolata   String beans   Baby potatoes   Lemon   Parsley</b> Garnelensalat   Gremolata   Grüne Bohnen   Babykartoffeln   Zitrone   Petersilie Salade de crevettes   Gremolata   Haricots verts   Pommes de terre nouvelles   Citron   Persil	20€
	<b>Beef carpaccio   Parmesan   Virgin olive oil   Arugula   Lemon</b> Rinder-Carpaccio   Birne   Cremiger Gorgonzola   Pinienkerne   Muskatnuss Carpaccio de boeuf   Poire   Gorgonzola crémeux   Pignons de pin   Macis	22€
	<b>Melanzane alla parmigiana   Mozzarella   Basil</b> Melanzane alla Parmigiana   Mozzarella   Basilikum Melanzane alla parmigiana   Mozzarella   Basilic	19€
	<b>Arancini di Bologna   San Marzano sauce   Parmesan   Prosciutto</b> Arancini di Bologna   San Marzano Sauce   Parmesan   Prosciutto Arancini de Bologne   Sauce San Marzano   Parmesan   Prosciutto	18€
	<b>Artichoke   Avocado   Shaved parmesan   Sorrento lemon   Olive oil</b> Artischocke   Avocado   Gehobelter Parmesan   Sorrentiner Zitrone   Olivenöl Artichaut   Avocat   Parmesan râpé   Citron de Sorrente   Huile d'olive	19€

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*🌾 Celery / 🌾 Cereal containing gluten / 🦞 Crustaceans / 🥚 Eggs / 🐟 Fish / 🌱 Lupin / 🥛 Milk  
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## ZUPPA



### **Tomato soup | Basil | Mozzarella | Crostini**

18€

Tomatensuppe | Basilikum | Mozzarella | Crostini

Soupe de tomate | 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 au Truffe



### **Diavola | Mozzarella | Spicy salami | Parmesan**

18€

Diavola | Mozzarella | Scharfe Salami | Parmesan

Diavola | Mozzarella | Salami épicée | Parmesan



### **Carbonara | Smoked pancetta | Parmesan | White sauce**

19€

Carbonara | Geräucherte Pancetta | Parmesan | Weiße Soße

Carbonara | Pancetta fumée | Parmesan | Sauce blanche



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

18€

Gemüse | San Marzano-Sauce | Zucchini | Aubergine | Basilikum | Oliven | Pinienkerne

Légumes | Sauce San Marzano | Courgettes | Aubergines | Basilic | Olives | Pignons de pin



### **Garlic bread | Olive oil | Parmesan**

17€

Knoblauchbrot | Olivenöl | Parmesan

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

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## PIATTI PRINCIPALI

	<b>Ravioli al burro   Sage   Spinach   Ricotta   Brown butter</b> Ravioli al Burro   Salbei   Spinat   Ricotta   Braune Butter Ravioli au beurre   Saugé   Épinards   Ricotta   Beurre Noisette	22€
	<b>Rigatoni "alla Bolognese"   Beef ragu   Parmesan   Parsley</b> Rigatoni "alla Bolognese"   Rinder-Ragù   Parmesan   Petersilie Rigatoni "alla Bolognese"   Ragoût de boeuf   Parmesan   Persil	25€
	<b>Bucatini "alla carbonara"   Guanciale   Parmesan   Pepper</b> Bucatini "alla Carbonara"   Guanciale   Parmesan   Pfeffer Bucatini "alla Carbonara"   Guanciale   Parmesan   Poivre	24€
	<b>Frutti di mare   Linguini   Shrimp   Mussels   Vongole</b> Frutti di Mare   Linguini   Garnelen   Muscheln   Vongole Frutti di Mare   Linguine   Crevettes   Moules   Vongoles	28€
	<b>Duck ragout   Tagliatelle   Truffle   Crue de cacao   Lime</b> Entenragout   Tagliatelle   Trüffel   Kakaorohe   Limette Ragoût de canard   Tagliatelles   Truffe   Crue de cacao   Citron vert	25€
	<b>Risotto al funghi   Truffle   Parmesan   Marjoran</b> Risotto al Funghi   Trüffel   Parmesan   Majoran Risotto aux champignons   Truffe   Parmesan   Marjolaine	22€
	<b>Branzino "all'acqua pazza"   Saffron   Baby potatoes   Olives   Tomato</b> Branzino "all'acqua pazza"   Safran   Baby-Kartoffeln   Oliven   Tomate Branzino "all'acqua pazza"   Safran   Pommes de terre nouvelles   Olives   Tomate	25€
	<b>Chicken "alla diavola"   Mashed potatoes   Asparagus   Carrots</b> Hähnchen "alla Diavola"   Kartoffelpüree   Spargel   Karotten Poulet "alla Diavola"   Purée de pommes de terre   Asperges   Carottes	28€
	<b>Agnello brasato   Creamy polenta   Rosemary sauce</b> Geschmortes Lamm   Cremige Polenta   Rosmarinsauce Agneau braisé   Polenta crémeuse   Sauce au romarin	27€

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**Beef tagliata | Celeriac puree | Forest mushrooms | Pepper sauce**

29€

Rind "Tagliata" | Selleriepüree | Waldpilze | Pfeffersauce

Boeuf "Tagliata" | Purée de céleri-rave | Champignons des bois | Sauce au poivre

**DOLCI****Panna Cotta | Vanilla | Forest fruits | Basil**

15€

Panna Cotta | Vanille | Waldfrüchte | Basilikum

Panna Cotta | Vanille | Fruits des bois | Basilic

**Half-baked cookie | Forrest fruits | Vanilla ice cream**

15€

Halbgebackenes Cookie | Vanilleeis | Beeren

Cookie mi-cuit | Glace à la vanille | Baies

**Tiramisu | Mascarpone | Coffee ice cream**

15€

Tiramisu | Mascarpone | Kaffeeeis

Tiramisu | Mascarpone | Glace au café

**Seasonal fruit salad | Fresh mint leaves**

15€

Saisonale Obstsalat | Frische Minzblätter

Salade de fruits de saison | Feuilles de menthe fraîche

**Ice cream selection**

15€

**Vanilla | Chocolate | Strawberry | Banana**

Eiscreme-Auswahl | Vanille | Schokolade | Erdbeere | Banane | Pistazie

Sélection de Crèmes Glacées | Vanille | Chocolat | Fraise | Banane | Pistache

**Sorbet selection**

15€

**Lime | Mango**

Sorbet-Auswahl | Zitrone | Mango

Sélection de Sorbets | Citron | Mangue

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## VEGAN OPTIONS

### INSALATE E PRIMI PIATTI

🌱 🥜	<b>Arugula salad   Plant-based parmesan   Walnuts   Balsamic raisins</b> Rucolasalat   Pflanzlicher Parmesan   Walnüsse   Balsamico-Rosinen Salade de roquette   Parmesan végétal   Noix   Raisins secs au vinaigre balsamique	19€
🌱 🥜	<b>Pizza di verdure   Fresh tomato   Aubergine   Onion   Olives   Pine nuts</b> Gemüsepizza   Frische Tomaten   Auberginen   Zwiebeln   Oliven   Pinienkerne Pizza aux légumes   Tomates fraîches   Aubergines   Oignons   Olives   Pignons de pin	18€
🌱	<b>Artichoke   Avocado   Plant-based parmesan   Sorrento lemon   Olive oil</b> Artischocke   Avocado   Pflanzlicher Parmesan   Sorrento-Zitrone   Olivenöl Artichaut   Avocat   Parmesan végétal   Citron de Sorrente   Huile d'olive	19€

### PIATTI PRINCIPALI

🌱 🥜 🥚	<b>Risotto ai funghi   Truffle   Plant-based parmesan   Marjoran</b> Risotto ai funghi   Trüffel   Parmesan auf Pflanzenbasis   Majoran Risotto aux champignons   Truffe   Parmesan râpé   Marjolaine	22€
🌱 🥜	<b>Spaghetti Napoletana   Datterino tomatoes   Basil</b> Spaghetti Napoletana   Datterino-Tomaten   Basilikum Spaghetti Napoletana   Tomates Datterino   Basilic	18€
🌱 🥜	<b>Rigatoni arrabiata   San Marzano   Peperoncino   Garlic</b> Rigatoni Arrabiata   San Marzano   Peperoncino   Knoblauch Rigatoni arrabiata   San Marzano   Piment   Ail	22€
🌱 🥜 🥚	<b>Gnocchi alla Sorrentina   Aubergine   Plant-based mozzarella   Basil</b> Gnocchi alla Sorrentina   Aubergine   Pflanzlicher Mozzarella   Basilikum Gnocchi alla Sorrentina   Aubergine   Mozzarella végétale   Basilic	20€




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## DESSERTS

-  **Almond panna cotta | Forest fruits | Basil | Raspberry crumble** 15€  
Mandel-Panna-Cotta | Waldfrüchte | Basilikum | Himbeer-Crumble  
Panna cotta aux amandes | Fruits des bois | Basilic | Crumble aux framboises
- Seasonal fruit salad | Fresh mint leaves** 15€  
Saisonale Obstsalat | Frische Minzblätter  
Salade de fruits de saison | Feuilles de menthe fraîche
- Sorbet selection | Lime | Mango** 15€  
Sorbet-Auswahl | Limette | Mango  
Sélection de sorbets | Citron vert | Mangue

## TODDLER'S MENU

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

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

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## KIDS MENU

### ANTIPASTI E INSALATE

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

### SECONDI PIATTI

	<b>Parmesan risotto</b> Parmesan-Risotto Risotto au parmesan	19€
	<b>Rigatoni "alla Bolognese"   Beef ragu   Parmesan   Parsley</b> Rigatoni "alla Bolognese"   Rinder-Ragù   Parmesan   Petersilie Rigatoni "alla Bolognese"   Ragoût de boeuf   Parmesan   Persil	19€
	<b>Branzino "all'acqua pazza"   Saffron   Baby potatoes   Olives   Tomato</b> Branzino "all'acqua pazza"   Safran   Baby-Kartoffeln   Oliven   Tomate Branzino "all'acqua pazza"   Safran   Pommes de terre nouvelles   Olives   Tomate	19€

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**Chicken "alla diavola" | Mashed potatoes | Asparagus | Carrots**

19€

Hähnchen "alla Diavola" | Kartoffelpüree | Spargel | Karotten

Poulet "alla Diavola" | Purée de pommes de terre | Asperges | Carottes

**AND MORE...****Kids beef burger with tomato, lettuce and French fries**

18€

Kinder Rindfleisch Burger | Tomate | Salat | Pommes Frites

Burger pour enfants au boeuf | Tomate | Laitue | Frites

**Chicken nuggets with tomato, cucumber and French fries**

18€

Hähnchen-Nuggets mit Tomaten, Gurken und Pommes frites

Nuggets de poulet avec tomates, concombres et frites

**Fish fingers with tomato, cucumber and French fries**

18€

Fischstäbchen mit Tomaten, Gurken und Pommes frites

Bâtonnets de poisson avec tomates, concombres et frites

**Pizza margherita with mozzarella and tomato sauce**

18€

Pizza Margherita | Mozzarella | Tomatensauce

Pizza Margherita | Mozzarella | Sauce tomate

**Penne pasta with tomato sauce**

18€

Kinder-Penne-Nudeln mit Tomaten sauce

Pâtes pour enfants Penne avec sauce tomate

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## DOLCI

	<b>Panna Cotta   Vanilla   Forest fruits   Basil</b> Panna Cotta   Vanille   Waldfrüchte   Basilikum Panna Cotta   Vanille   Fruits des bois   Basilic	12€
  	<b>Half-baked cookie   Forrest fruits   Vanilla ice cream</b> Halbgebackenes Cookie   Vanilleeis   Beeren Cookie mi-cuit   Glace à la vanille   Baies	12€
	<b>Kids fruit salad</b> Kinder Obstsalat Salade de fruits pour enfants	12€
	<b>Ice cream selection</b> <b>Vanilla   Chocolate   Strawberry   Banana</b> Eiscreme-Auswahl   Vanille   Schokolade   Erdbeere   Banane   Pistazie Sélection de Crèmes Glacées   Vanille   Chocolat   Fraise   Banane   Pistache	12€
	<b>Sorbet selection</b> <b>Lime   Mango</b> Sorbet-Auswahl   Zitrone   Mango Sélection de Sorbets   Citron   Mangue	12€

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