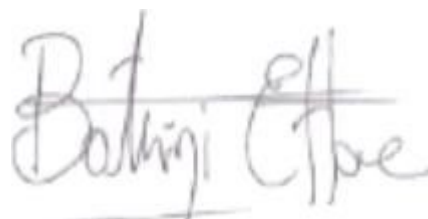


FRESCO

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

Prosciutto di San Daniele Apple mostarda Juniper butter Gluten Milk Mustard	18€
Prosciutto di San Daniele Apfelmostarda Wacholderbutter Gluten Milch Senf	
Prosciutto di San Daniele Moutarde de pomme Beurre de Genévrier Gluten Lait Moutarde	
Burratina salad Daterino tomatoes Basil pesto cream Milk Nuts	20€
Burratina-Salat Datterino-Tomaten Basilikum-Pesto-Creme Milch Nüsse	
Salade de burratina Tomates Daterino Crème de pesto au basilic Lait Noix	
Prosciutto arugula salad Aged parmesan Walnuts Balsamic raisins Milk Nuts Sulphur Dioxide	19€
Rucola-Salat Gereifter Parmesan Prosciutto Crudo Walnüsse Balsamico-Rosinen Milch Nüsse Schwefeldioxid	
Salade de roquette Parmesan affiné Prosciutto crudo Noix Raisins au vinaigre balsamique Lait Noix Dioxyde de soufre	
Vitello tonnato Capers Tomato Lemony tuna sauce Celery Egg Fish Milk Mustard Sulphur Dioxide	18€
Vitello tonnato Kapern Tomate Zitronige Thunfischsauce Sellerie Ei Fisch Milch Senf Schwefeldioxid	
Vitello tonnato Câpres Tomate Sauce au thon citronnée Céleri Œuf Poisson Lait Moutarde Dioxyde de soufre	

Gluten free bread is available. Please inform your server if you have any food allergies or special dietary requirements. Although we take great care, traces of allergens may still be present.

Insalata di gamberi | Gremolata | String beans | Baby potatoes | Lemon | Parsley 20€

Crustaceans | Fish | Milk | Nuts

Garnelensalat | Gremolata | Grüne Bohnen | Babykartoffeln | Zitrone | Petersilie

Schalentiere | Fisch | Milch | Nüsse

Salade de crevettes | Gremolata | Haricots verts | Pommes de terre nouvelles | Citron | Persil

Crustacés | Poissons | Lait | Noix

Beef carpaccio | Parmesan | Virgin olive oil | Arugula | Lemon 22€

Milk | Nuts | Sulphur Dioxide

Rinder-Carpaccio | Birne | Cremiger Gorgonzola | Pinienkerne | Muskatnuss

Milch | Nüsse | Schwefeldioxid

Carpaccio de boeuf | Poire | Gorgonzola crémeux | Pignons de pin | Macis

Lait | Noix | Dioxyde de soufre

Melanzane alla parmigiana | Mozzarella | Basil 19€

Celery | Gluten | Milk

Melanzane alla Parmigiana | Mozzarella | Basilikum

Sellerie | Gluten | Milch

Melanzane alla parmigiana | Mozzarella | Basilic

Céleri | Gluten | Lait

Arancini di Bologna | San Marzano sauce | Parmesan | Prosciutto 18€

Celery | Gluten | Egg | Sulphur Dioxide

Arancini di Bologna | San Marzano Sauce | Parmesan | Prosciutto

Sellerie | Gluten | Ei | Schwefeldioxid

Arancini de Bologne | Sauce San Marzano | Parmesan | Prosciutto

Céleri | Gluten | Œuf | Dioxyde de soufre

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Artichoke | Avocado | Shaved parmesan | Sorrento lemon | Olive oil 19€
Milk | Nuts

Artischocke | Avocado | Gehobelter Parmesan | Sorrentiner Zitrone | Olivenöl
Milch | Nüsse

Artichaut | Avocat | Parmesan râpé | Citron de Sorrente | Huile d'olive
Lait | Noix

ZUPPA

Tomato soup | Basil | Mozzarella | Crostini 18€
Gluten | Milk | Nuts

Tomatensuppe | Basilikum | Mozzarella | Crostini
Gluten | Milch | Nüsse

Soupe de tomate | Basilic | Mozzarella | Crostini
Gluten | Lait | Noix

PIZZA

Margherita | Mozzarella | Basil | San Marzano sauce 18€
Gluten | Milk

Margherita | Mozzarella | Basilikum | San Marzano Sauce
Gluten | Milch

Margherita | Mozzarella | Basilic | Sauce San Marzano
Gluten | Lait

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Prosciutto di San Daniele | Arugula | Parmesan | Truffle olive oil 18€
Gluten | Milch

Prosciutto di San Daniele | Rucola | Parmesan | Trüffel-Olivenöl
Gluten | Milch

Prosciutto di San Daniele | Roquette | Parmesan | Huile d'olive au Truffe
Gluten | Lait

Diavola | Mozzarella | Spicy salami | Parmesan 18€
Celery | Milch

Diavola | Mozzarella | Scharfe Salami | Parmesan
Sellerie | Milch

Diavola | Mozzarella | Salami épicée | Parmesan
Céleri | Lait

Carbonara | Smoked pancetta | Parmesan | White sauce 19€
Celery | Milch

Carbonara | Geräucherte Pancetta | Parmesan | Weiße Soße
Sellerie | Milch

Carbonara | Pancetta fumée | Parmesan | Sauce blanche
Céleri | Lait

Di verdure | San Marzano sauce | Zucchini | Aubergine | Basil | Olives | Pinenuts 18€
Celery | Nuts

**Gemüse | San Marzano-Sauce | Zucchini | Aubergine | Basilikum | Oliven |
Pinienkerne**
Sellerie | Nüsse

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

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- Garlic bread | Olive oil | Parmesan** 17€
Celery | Milk
- Knoblauchbrot | Olivenöl | Parmesan**
Sellerie | Milch
- Pain à l'ail | Huile d'olive | Parmesan**
Céleri | Lait

PIATTI PRINCIPALI

- Ravioli al burro | Sage | Spinach | Ricotta | Brown butter** 22€
Gluten | Egg | Milk
- Ravioli al Burro | Salbei | Spinat | Ricotta | Braune Butter**
Gluten | Ei | Milch
- Ravioli au beurre | Sauge | Épinards | Ricotta | Beurre Noisette**
Gluten | Eufs | Lait
- Rigatoni "alla Bolognese" | Beef ragu | Parmesan | Parsley** 25€
Celery | Gluten | Milk
- Rigatoni "alla Bolognese" | Rinder-Ragù | Parmesan | Petersilie**
Sellerie | Gluten | Milch
- Rigatoni "alla Bolognese" | Ragoût de boeuf | Parmesan | Persil**
Céleri | Gluten | Lait
- Bucatini "alla carbonara" | Guanciale | Parmesan | Pepper** 24€
Gluten | Egg | Milk
- Bucatini "alla Carbonara" | Guanciale | Parmesan | Pfeffer**
Gluten | Ei | Milch
- Bucatini "alla Carbonara" | Guanciale | Parmesan | Poivre**
Gluten | Eufs | Lait

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Frutti di mare | Linguini | Shrimp | Mussels | Vongole 28€
Celery | Gluten | Milk | Crustaceans | Mollusc | Sulphur Dioxide

Frutti di Mare | Linguini | Garnelen | Muscheln | Vongole
Sellerie | Gluten | Milch | Krebstiere | Weichtiere | Schwefeldioxid

Frutti di Mare | Linguine | Crevettes | Moules | Vongoles
Céleri | Gluten | Lait | Crustacés | Mollusques | Dioxyde de soufre

Duck ragout | Tagliatelle | Truffle | Crue de cacao | Lime 25€
Celery | Gluten | Egg | Milk | Sulphur Dioxide

Entenragout | Tagliatelle | Trüffel | Kakaorohe | Limette
Sellerie | Gluten | Ei | Milch | Schwefeldioxid

Ragoût de canard | Tagliatelles | Truffe | Crue de cacao | Citron vert
Céleri | Gluten | Œuf | Lait | Dioxyde de soufre

Risotto al funghi | Truffle | Parmesan | Marjoran 22€
Celery | Milk | Sulphur Dioxide

Risotto al Funghi | Trüffel | Parmesan | Majoran
Sellerie | Milch | Schwefeldioxid

Risotto aux champignons | Truffe | Parmesan | Marjolaine
Céleri | Lait | Dioxyde de soufre

Branzino "all'acqua pazza" | Saffron | Baby potatoes | Olives | Tomato 25€
Celery | Fish | Sulphur Dioxide

Branzino "all'acqua pazza" | Safran | Baby-Kartoffeln | Oliven | Tomate
Sellerie | Fisch | Schwefeldioxid

**Branzino "all'acqua pazza" | Safran | Pommes de terre nouvelles | Olives |
Tomate**
Céleri | Poisson | Dioxyde de soufre

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Chicken "alla diavola" | Mashed potatoes | Asparagus | Carrots 28€
Celery | Milk | Sulphur Dioxide

Hähnchen "alla Diavola" | Kartoffelpüree | Spargel | Karotten
Sellerie | Milch | Schwefeldioxid

Poulet "alla Diavola" | Purée de pommes de terre | Asperges | Carottes
Céleri | Lait | Dioxyde de soufre

Agnello brasato | Creamy polenta | Rosemary sauce 27€
Celery | Milk | Sulphur Dioxide

Geschmortes Lamm | Cremige Polenta | Rosmarinsauce
Sellerie | Milch | Schwefeldioxid

Agneau braisé | Polenta crémeuse | Sauce au romarin
Céleri | Lait | Dioxyde de soufre

Beef tagliata | Celeriac puree | Forest mushrooms | Pepper sauce 29€
Milk | Sulphur Dioxide

Rind "Tagliata" | Selleriepüree | Waldpilze | Pfeffersauce
Milch | Schwefeldioxid

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

DOLCI

Panna Cotta | Vanilla | Forest fruits | Basil 15€
Milk

Panna Cotta | Vanille | Waldfrüchte | Basilikum
Milch

Panna Cotta | Vanille | Fruits des bois | Basilic
Lait

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Half-baked cookie Forrest fruits Vanilla ice cream Gluten Milk Nuts	15€
Halbgebackenes Cookie Vanilleeis Beeren Gluten Milch Nüsse	
Cookie mi-cuit Glace à la vanille Baies Gluten Lait Noix	
Tiramisu Mascarpone Coffee ice cream Gluten Egg Milk	15€
Tiramisu Mascarpone Kaffeeeis Gluten Ei Milch	
Tiramisu Mascarpone Glace au café Gluten CEufs Lait	
Seasonal fruit salad Fresh mint leaves Saisonale Obstsalat Frische Minzblätter Salade de fruits de saison Feuilles de menthe fraiche	15€
Ice cream selection Vanilla Chocolate Strawberry Banana Milk	15€
Eiscreme-Auswahl Vanille Schokolade Erdbeere Banane Pistazie Milch	
Sélection de Crèmes Glacées Vanille Chocolat Fraise Banane Pistache Lait	
Sorbet selection Lime Mango Sorbet-Auswahl Zitrone Mango Sélection de Sorbets Citron Mangue	15€

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VEGAN OPTIONS

INSALATE E PRIMI PIATTI

Arugula salad | Plant-based parmesan | Walnuts | Balsamic raisins 19€
Nuts | Sulphur Dioxide

Rucolasalat | Pflanzlicher Parmesan | Walnüsse | Balsamico-Rosinen
Nüsse | Schwefeldioxid

Salade de roquette | Parmesan végétal | Noix | Raisins secs au vinaigre balsamique
Fruits à coque | Dioxyde de soufre

Pizza di verdure | Fresh tomato | Aubergine | Onion | Olives | Pine nuts 18€
Gluten | Nuts

Gemüsepizza | Frische Tomaten | Auberginen | Zwiebeln | Oliven | Pinienkerne
Gluten | Nüsse

Pizza aux légumes | Tomates fraîches | Aubergines | Oignons | Olives | Pignons de pin
Gluten | Noix

Artichoke | Avocado | Plant-based parmesan | Sorrento lemon | Olive oil 19€
Mustard

Artischocke | Avocado | Pflanzlicher Parmesan | Sorrento-Zitrone | Olivenöl
Senf

Artichaut | Avocat | Parmesan végétal | Citron de Sorrente | Huile d'olive
Moutarde

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PIATTI PRINCIPALI

Risotto ai funghi | Truffle | Plant-based parmesan | Marjoran 22€
Celery | Soja | Sulphur Dioxide

Risotto ai funghi | Trüffel | Parmesan auf Pflanzenbasis | Majoran
Sellerie | Soja | Schwefeldioxid

Risotto aux champignons | Truffe | Parmesan râpé | Marjolaine
Céleri | Soja | Dioxyde de soufre

Spaghetti Napoletana | Datterino tomatoes | Basil 18€
Celery | Gluten

Spaghetti Napoletana | Datterino-Tomaten | Basilikum
Sellerie | Gluten

Spaghetti Napoletana | Tomates Datterino | Basilic
Céleri | Gluten

Rigatoni arrabiata | San Marzano | Peperoncino | Garlic 22€
Celery | Gluten

Rigatoni Arrabiata | San Marzano | Peperoncino | Knoblauch
Sellerie | Gluten

Rigatoni arrabiata | San Marzano | Piment | Ail
Céleri | Gluten

Gnocchi alla Sorentina | Aubergine | Plant-based mozzarella | Basil 20€
Celery | Gluten

Gnocchi alla Sorentina | Aubergine | Pflanzlicher Mozzarella | Basilikum
Sellerie | Gluten

Gnocchi alla Sorentina | Aubergine | Mozzarella végétale | Basilic
Céleri | Gluten

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DESSERTS

Almond panna cotta | Forest fruits | Basil | Raspberry crumble 15€
Nuts

Mandel-Panna-Cotta | Waldfrüchte | Basilikum | Himbeer-Crumble
Nüsse

Panna cotta aux amandes | Fruits des bois | Basilic | Crumble aux framboises
Noix

Seasonal fruit salad | Fresh mint leaves 15€
Saisonale Obstsalat | Frische Minzblätter
Salade de fruits de saison | Feuilles de menthe fraiche

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€
Celery

Hühnercremesuppe mit Kartoffeln, Karotten und Sellerie
Sellerie

Creme de poulet, pommes de terre, carottes et céleri
Céleri

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Cream of poached fish fillet, zucchini, carrots, and Potatoes 10€
Fisch

Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln
Fisch

Creme de filet de poisson poché, courgettes, carottes et pommes de terre
Poisson

Cream of seasonal fruits and biscuits 10€
Gluten | Milk

Creme aus saisonalen Früchten und Keksen
Gluten | Milch

Crème aux fruits de saison et biscuits
Gluten | Lait

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

KIDS MENU

ANTIPASTI E INSALATE

Burratina salad | Datterino tomatoes | Basil pesto cream 17€
Milk | Nuts

Burratina-Salat | Datterino-Tomaten | Basilikum-Pesto-Creme
Milch | Nüsse

Salade de Burratina | Tomates Datterino | Crème de pesto au Basilic
Lait | Noix

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Melanzane alla parmigiana | Mozzarella | Basil 17€
Celery | Gluten | Milk

Melanzane alla Parmigiana | Mozzarella | Basilikum
Sellerie | Gluten | Milch

Melanzane alla parmigiana | Mozzarella | Basilic
Céleri | Gluten | Lait

Arancini di Bologna | San Marzano sauce | Parmezan 17€
Celery | Gluten | Egg | Milk | Sulphur Dioxide

Arancini di Bologna | San Marzano Sauce | Parmesan
Sellerie | Gluten | Ei | Milch | Schwefeldioxid

Arancini de Bologne | Sauce San Marzano | Parmesan
Céleri | Gluten | Œuf | Lait | Dioxyde de soufre

Tomato soup | Basil | Mozzarella | Crostini 17€
Gluten | Milk | Nuts

Tomatensuppe | Basilikum | Mozzarella | Crostini
Gluten | Milch | Nüsse

Soupe de tomates | Basilic | Mozzarella | Crostini
Gluten | Lait | Noix

SECOND PIATTI

Parmesan risotto 19€
Milk

Parmesan-Risotto
Milch

Risotto au parmesan
Lait

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Rigatoni "alla Bolognese" | Beef ragu | Parmesan | Parsley 19€
Celery | Gluten | Milk | Sulphur Dioxide

Rigatoni "alla Bolognese" | Rinder-Ragù | Parmesan | Petersilie
Sellerie | Gluten | Milch | Schwefeldioxid

Rigatoni "alla Bolognese" | Ragoût de boeuf | Parmesan | Persil
Céleri | Gluten | Lait | Dioxyde de soufre

Branzino "all'acqua pazza" | Saffron | Baby potatoes | Olives | Tomato 19€
Celery | Fish | Sulphur Dioxide

Branzino "all'acqua pazza" | Safran | Baby-Kartoffeln | Oliven | Tomate
Sellerie | Fisch | Schwefeldioxid

**Branzino "all'acqua pazza" | Safran | Pommes de terre nouvelles | Olives |
Tomate**
Céleri | Poisson | Dioxyde de soufre

Chicken "alla diavola" | Mashed potatoes | Asparagus | Carrots 19€
Celery | Milk | Sulphur Dioxide

Hähnchen "alla Diavola" | Kartoffelpüree | Spargel | Karotten
Sellerie | Milch | Schwefeldioxid

Poulet "alla Diavola" | Purée de pommes de terre | Asperges | Carottes
Céleri | Lait | Dioxyde de soufre

AND MORE...

Kids beef burger with tomato, lettuce and French fries 18€
Gluten | Egg | Sesami

Kinder Rindfleisch Burger | Tomate | Salat | Pommes Frites
Gluten | Ei | Sesam

Burger pour enfants au boeuf | Tomate | Laitue | Frites
Gluten | Œuf | Sésame

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Chicken nuggets with tomato, cucumber and French fries	18€
Gluten Egg	
Hähnchen-Nuggets mit Tomaten, Gurken und Pommes frites	
Gluten Ei	
Nuggets de poulet avec tomates, concombres et frites	
Gluten Euf	
Fish fingers with tomato, cucumber and French fries	18€
Gluten Egg Fish	
Fischstäbchen mit Tomaten, Gurken und Pommes frites	
Gluten Ei Fisch	
Bâtonnets de poisson avec tomates, concombres et frites	
Gluten Eufs Poisson	
Pizza margherita with mozzarella and tomato sauce	18€
Gluten Milk	
Pizza Margherita Mozzarella Tomatensauce	
Gluten Milch	
Pizza Margherita Mozzarella Sauce tomate	
Gluten Lait	
Penne pasta with tomato sauce	18€
Celery Gluten Milk	
Kinder-Penne-Nudeln mit Tomaten sauce	
Sellerie Gluten Milch	
Pâtes pour enfants Penne avec sauce tomate	
Céleri Gluten Lait	

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DOLCI

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

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