

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, reading "Ettore Botrini". The signature is fluid and cursive, with a prominent flourish at the end.

Chef Ettore Botrini

ikos™

ANTIPASTI AND SALADS

ANTIPASTI UND SALAT

ANTIPASTI SET SALADES

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| | Prosciutto with apple mustard and Carasau bread | 17€ |
| | Prosciutto mit Apfelsenf und Carasau-Brot Prosciutto à la moutarde aux pommes et pain Carasau | |
| | Tuna tartare with lemon cream, tomato and capers | 20€ |
| | Thunfischtatar mit Zitronencreme, Tomate und Kapern Tartare de thon à la crème de citron, tomates et câpres | |
| V GF | Beetroot and green asparagus salad with goat cheese | 19€ |
| | Salat aus Rote Beete und grünem Spargel mit Ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre | |
| V | Mozzarella with cherry tomatoes and Taggiasche olives | 19€ |
| | Mozzarella mit Kirschtomaten und Taggiasche-Oliven Mozzarella aux tomates cerises et olives Taggiasche | |
| | Artichokes, avocado and Parmigiano salad | 18€ |
| | Artischocken, Avocado und Parmigiano-Salat Salade d'artichauts, avocat et parmesan | |
| GF | Vitello tonnato with caper and tuna sauce | 22€ |
| | Vitello Tonnato mit Kapern-Thunfisch-Sauce Vitello tonnato aux câpres et sauce au thon | |
| GF | Swordfish carpaccio with lemon oil | 22€ |
| | Schwertfisch-Carpaccio mit Zitronenöl Carpaccio d'espardon à l'huile de citron | |
| GF | Carpaccio "alla Cipriani" | 25€ |
| | Carpaccio von Cipriani Le carpaccio de Cipriani | |
| V | Fried burrata with cooked tomatos and basil | 25€ |
| | Gebratene Burrata mit gekochten Tomaten und Basilikum Burrata frite aux tomates cuites et basilic | |

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ZUPPA
SUPPEN
SOUPES

- V **Tomato soup with mozzarella, basil and croutons** 17€
Tomatensuppe mit Mozzarella, Basilikum und Croutons
Soupe de tomates à la mozzarella, basilic et croûtons

PIZZA
PIZZA
PIZZA

- V **Margherita with fresh tomato sauce, mozzarella and basil** 18€
Margherita mit frischer Tomatensauce, Mozzarella und Basilikum
Margherita avec sauce tomate fraîche, mozzarella et basilic

- Diavola with fresh tomato sauce, mozzarella, spicy salami and
Parmesan** 18€
Diavola mit frischer Tomatensauce, Mozzarella, scharfer Salami und
Parmesan
Diavola avec sauce tomate fraîche, mozzarella, salami piquant et
parmesan

- V **Pizza tartufo with truffle cream and scamorza** 18€
Pizza Tartufo mit Trüffelcreme und Scamorza
Pizza tartufo à la crème de truffe et scamorza

- Bologna with mortadela, pistachio and mozzarella** 18€
Bologna mit Mortadela, Pistazien und Mozzarella
Bologne à la mortadelle, pistache et mozzarella

- V **Atomica with fresh tomato, basil and mozzarella** 18€
Atomica mit frischen Tomaten, Basilikum und mozzarella
Atomica avec tomate fraîche, basilic et mozzarella

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PIATTI PRINCIPALI
HAUPTGERICHTE
PLATS PRINCIPAUX

| | | |
|------|---|-----|
| | Tagliatelle with duck ragout truffle and crue de cacao | 22€ |
| | Tagliatelle mit Entenragout, Trüffel und Crue de Cacao Tagliatelles au ragoût de canard truffé et crue de cacao | |
| V | Burrata ravioli with tomato and basil cream | 25€ |
| | Burrata-Ravioli mit Tomaten-Basilikum-Creme Ravioli de burrata à la crème de tomates et basilic | |
| | Bucatini "alla Carbonara" | 24€ |
| | Bucatini "alla Carbonara" Bucatini "à la carbonara" | |
| VG | Bucatini Arrabbiata with tomato sauce, garlic and chili pepper | 20€ |
| | Bucatini Arrabbiata mit Tomatensauce, Knoblauch und Chilischote Bucatini Arrabbiata avec sauce tomate, ail et piment | |
| VG | Aubergine gnocchi alla Sorrentina | 28€ |
| | Auberginen-Gnocchi alla Sorrentina Gnocchis d'aubergines à la Sorrentine | |
| | Rigatoni "alla Bolognese" | 25€ |
| | Rigatoni "alla Bolognese" Rigatoni "à la bolognaise" | |
| V GF | Risotto al caccio e pepe | 24€ |
| | Risotto mit Cacciò und Pfeffer Risotto au cacciò et poivre | |

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| | | |
|--------------------------|---|-----|
| | Pan roasted pork braccolina with butter and sage served with sauteed baby zucchini | 29€ |
| | In der Pfanne gebratenes Braccolina vom Schwein mit Butter und Salbei, serviert mit sautierten Baby-Zucchini Braccolina de porc rôtie à la poêle avec beurre et sauge servie avec des courgettes sautées | |
| GF | Oven roast chicken alla Diavola served with mashed potatoes | 30€ |
| | Ofenbrathähnchen alla Diavola, serviert mit Kartoffelpüree Poulet rôti au four alla Diavola servi avec purée pommes de terre | |
| GF | Grilled Mediterranean Branzino served with peas and fennel | 32€ |
| | Gegrillter mediterraner Branzino, serviert mit Erbsen und Fenchel Branzino méditerranéen grillé servi avec petits pois et fenouil | |
| GF | Beef fillet "Tagliata" served with mushrooms, celeriac puree, and pepper sauce | 27€ |
| | Rinderfilet „Tagliata“, serviert mit Pilzen, Selleriepüree und Pfeffersauce Filet de bœuf "Tagliata" servi avec champignons, purée de céleri-rave et sauce au poivre | |
| SIDES SEITEN CÔTÉS | | |
| V GF | Fresh zucchini sauteed with lemon | 12€ |
| | Frische Zucchini mit Zitrone sautiert Courgettes fraîches sautées au citron | |
| V GF | Mashed potatoes | 12€ |
| | Kartoffelpüree Purée de pomme de terre | |
| DF GF | Green salad with lemon dressing | 12€ |
| | Grüner Salat mit Zitronendressing Salade verte avec vinaigrette au citron | |

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DOLCI
NACHSPEISEN
GÂTEAUX

| | | |
|-------|--|-----|
| V GF | Traditional panna cotta with forest fruits Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois | 14€ |
| V | Half baked cookie with vanilla ice cream Halbgebackener Plätzchenkuchen mit Vanilleeis Biscuit mi-cuit aux à la vanille | 14€ |
| V | Tiramisu Tiramisu Tiramisu | 14€ |
| V | Platter with a variety of Italian cheeses, chutney and dried fruits Platte mit verschiedenen italienischen Käsesorten, Chutney und Trockenfrüchten Assiette avec une variété de fromages italiens, chutney et fruits secs | 14€ |
| VG GF | Fresh seasonal fruits Frisches Obst der Saison Fruits frais de saison | 14€ |
| V | Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache | 14€ |

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VEGAN OPTIONS

STARTERS VORSPEISE ENTRÉES

| | | |
|-------|---|-----|
| VG | Tomato soup Tomatensuppe Soupe à la tomate | 17€ |
| VG GF | Mixed green seasonal salad Gemischter grüner Salat der Saison Salade verte mixte de saison | 16€ |
| VG GF | Cherry tomato salad with rucola leaves, pine nuts and balsamic vinegar Kirschtomatensalat mit Rucolablättern, Pinienkernen und Balsamico-Essig Salade de tomates cerises aux feuilles de roquette, pignons de pin et vinaigre balsamique | 18€ |
| VG | Artichokes, avocado and Vegan cheese Artischocken, Avocado und veganer Käse Artichauts, avocat et fromage Vegan | 18€ |

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

| | | |
|----|--|-----|
| VG | Bucatini Arrabbiata with tomato sauce, garlic and chili pepper Bucatini Arrabbiata mit Tomatensauce, Knoblauch und Chilischote Bucatini Arrabbiata avec sauce tomate, ail et piment | 20€ |
| VG | Aubergine gnocchi alla Sorrentina Auberginen-Gnocchi alla Sorrentina Gnocchis d'aubergines à la Sorrentine | 28€ |
| VG | Pasta Aglio e Olio with pecorino cheese and fresh chilli Pasta Aglio e Olio mit Pecorino-Käse und frischem Chili Pâtes Aglio e Olio au pecorino et piment frais | 24€ |

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DESSERTS
NACHSPEISEN
DESSERTS

| | | |
|-------|--|-----|
| VG GF | Chocolate brownie Schokoladen Brownie Brownie au chocolat | 14€ |
| VG GF | Fresh seasonal fruits Frisches Obst der Saison Fruits frais de saison | 14€ |
| VG | Sorbet selection Mango, Lemon, Strawberry Sorbet-Auswahl Mango, Zitrone, Erdbeere Sélection de sorbets Mangue, Citron, Fraise | 14€ |

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TODDLER'S MENU
TODDLER'S MENÜ
MENU POR DES TOUT PETITS

| | | |
|----------|---|-----|
| VG GF DF | Puree with potato, leek and zucchini Mit Kartoffeln, Karotten und Zucchini pürieren Purée de pommes de terre, poireaux et courgettes | 10€ |
| GF DF | Puree of chicken, potato and zucchini Püree von Huhn, Kartoffel und Zucchini Purée de poulet, pommes de terre et courgettes | 10€ |
| GF DF | Puree of cod fillet, zucchini and broccoli Kabeljaufilet, Zucchini und Brokkoli pürieren Purée de filet de morue, courgettes et brocolis | 10€ |
| VG GF DF | Fruit puree with peach, apple and apricot Fruchtpüree mit Pfirsich, Apfel und Banane Purée de fruits pêche, pomme et banane | 10€ |

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KIDS MENU
KINDERMENÜ
MENU POUR ENFANTS

ANTIPASTI AND SALADS
ANTIPASTI UND SALAT
ANTIPASTI SET SALADES

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|------|--|-----|
| V | Tomato soup with mozzarella, basil and croutons Tomatensuppe mit Mozzarella, Basilikum und Croutons Soupe de tomates à la mozzarella, basilic et croûtons | 8€ |
| V GF | Mini caprese with tomato, mozzarella and basil pesto Mini Caprese mit Tomaten, Mozzarella und Basilikum Pesto Mini caprese au pesto de tomate, mozzarella et basilic | 10€ |
| V | Salad with pasta, corn and mozzarella Salat mit Nudeln, Mais und Mozzarella Salade de pâtes, maïs et fromage mozzarella | 10€ |
| V GF | Cherry tomato salad with rucola leaves, pine nuts and balsamic vinegar Kirschtomatensalat mit Rucola-Blättern, Pinienkernen und Balsamico-Essig Salade de tomates cerises aux feuilles de roquette, pignons de pin et vinaigre balsamique | 10€ |

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PIATTI PRINCIPALI
HAUPTGANG PLATS
PRINCIPAUX

| | | |
|-------|--|-----|
| V | Pizza mozzarella and tomato sauce Pizza Mozzarella und Tomatensauce Pizza mozzarella et sauce tomate | 10€ |
| DF GF | Steamed sea bass with steamed vegetables Gedämpfter Wolfsbarsch mit gedämpftem Gemüse Loup de mer cuit à la vapeur et légumes cuits à la vapeur | 14€ |
| DF | Kids beef burger with tomato, lettuce and French fries Kids Beef Burger mit Tomaten, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites | 14€ |
| DF | Spaghetti with tomato sauce or Bolognese Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise | 14€ |

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DOLCI
NACHSPEISEN
GÂTEAUX

| | | |
|------|---|-----|
| V GF | Traditional panna cotta with forest fruits Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois | 10€ |
| V GF | Chocolate fondue with seasonal fruits Schokoladenfondue mit Früchten Fondue au chocolat et fruits frais | 10€ |
| V | Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Assortiment de glaces Vanille, Chocolat, Fraise, Banane, Pistache | 9€ |

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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.