

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.

ANTIPASTI AND SALADS
ANTIPASTI UND SALAT
ANTIPASTIS ET SALADES

	Coppa with mustard and Carasau bread	17€
	Coppa mit Senf und Carasau-Brot Coppa à la moutarde et pain Carasau	
	Tuna tartare "Scorza di Limone" with tomato and capers	20€
	Thunfischtatar "Scorza di Limone" mit Tomaten und Kapern Tartare de thon « Scorza di Limone » à la tomate et aux 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	
V	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	

LA 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	

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PIZZA
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PIZZA

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| | Carbonara with bacon, egg sauce and parmesan | 18€ |
| | Carbonara mit Speck, Eiersauce und Parmesan
Carbonara avec bacon, sauce aux œufs et parmesan | |
| 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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PASTA AND RISOTTO
TEIGWAREN UND RISOTTO
PÂTES ET RISOTTO

	Tagliatelle with duck ragout and truffle	22€
	Tagliatelle mit Entenragout und Trüffel Tagliatelles au ragoût de canard et truffe	
V	Burrata ravioli with mozzarella, tomato and basil cream	25€
	Burrata-Ravioli mit Mozzarella-, Tomaten- und Basilikumcreme Raviolis de burrata à la crème de mozzarella, tomate 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	Risotto al caccio e pepe	24€
	Risotto mit Cacciò und Pfeffer Risotto au cacciò et poivre	

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PIATTI PRINCIPALI
HAUPTGANG
PLATS PRINCIPAUX

	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 champignon mushrooms, celeriac puree, and pepper sauce	27€
	Rinderfilet „Tagliata“, serviert mit Champignons, Selleriepüree und Pfeffersauce Filet de boeuf "Tagliata" servi avec champignons de Paris, purée de céleri-rave et sauce au poivre	

SIDES
SEITEN
CÔTÉS

VG 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	

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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	Affogato with peanut cookies, vanilla ice cream and Roma espresso coffee Affogato mit Erdnusskeksen, Vanilleeis und Roma-Espresso Affogato avec ses biscuit aux cacahuètes, glace à la vanille et café expresso Roma	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	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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VEGETARIAN & VEGAN OPTIONS

ANTIPASTI AND SALADS ANTIPASTI UN D SALAT ANTIPASTIS ET SALADES

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€
V GF	Beetroot and green asparagus salad with goat cheese Salat aus Rote Beete und grünem Spargel mit Ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre	19€
V	Mozzarella with cherry tomatoes and Taggiasche olives Mozzarella mit Kirschtomaten und Taggiasche-Oliven Mozzarella aux tomates cerises et olives Taggiasche	19€
VG	Artichokes, avocado and Vegan Parmigiano salad Artischocken, Avocado und veganer Parmigiano-Salat Salade d'artichauts, avocat et parmesan Vegan	18€

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PIATTI PRINCIPALI
HAUPTGANG
PIATTI PRINCIPALI UX

V	Burrata ravioli with mozzarella, tomato and basil cream Burrata-Ravioli mit Mozzarella-, Tomaten- und Basilikumcreme Raviolis de burrata à la crème de mozzarella, tomate et basilic	25€
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	Risotto al cacio e pepe Risotto al Cacio e Pepe Risotto au cacio et pepe	24€
V	Pizza Margherita with fresh tomato sauce, mozzarella and basil Pizza Margherita mit frischer Tomatensauce, Mozzarella und Basilikum Pizza Margherita avec sauce tomate fraîche, mozzarella et basilic	18€
V	Pizza tartufo with truffle cream and scamorza Pizza Tartufo mit Trüffelcreme und Scamorza Pizza tartufo à la crème de truffe et scamorza	18€

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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	Affogato with peanut cookies, vanilla ice cream and espresso Roma coffee Affogato mit Erdnusskeksen, Vanilleeis und Roma-Espresso Affogato avec ses biscuit aux cacahuètes, glace à la vanille et café expresso Roma	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€
VG	Chocolate brownie Schokoladen Brownie Brownie au chocolat	14€
VG	Fresh seasonal fruits Frisches Obst der Saison Fruits frais de saison	14€
V	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

STARTERS
VORSPEISEN
ENTRÉES

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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MAIN COURSES
HAUPTGERICHTE
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€
	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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DESSERTS
NACHSPEISEN
DESSERTS

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.