



MIKRASIA



“Xenophilos” Smyrna town was at that time the capital of Asia Minor (Mikrasia) and an attractant area for Greeks, British, French, Italians, Dutch, Turks, Armenians and Jews, with commerce flourishing and products flowing from every corner of the earth.

The perception for good food and prosperity in Smyrna follows literally the living conditions of a thriving metropolis, which itself is open to its migrant populations, its influences from the East and West, its cultural admixtures and makes the best use of it.

Mikrasia menu, with influences and references to the multicultural cuisine of that time, mixed with present techniques adapted in today’s needs for delicious but simultaneously light fine dining while maintaining many of the original features and ingredients of authentic recipes.



MIKRASIA

DEGUSTATION MENU

EXECUTIVE CHEF: AGGELOS BAKOPOULOS / WINE HARMONIES: YIANNIS KARAKASIS MW

WELCOME DRINK

Piper Heidsieck, Brut NV, Champagne, France

HOMEMADE BREAD

a variety of homemade bread, bio virgin olive oil and fresh butter

AMUSE BOUCHE

Aegean 'Spinialo'

shellfish, scallops, sea urchin, Greek caviar

Piper Heidsieck, Brut NV, Champagne, France

Fresh Lobster a La Polita

Argyros Estate, Aidani 2018, Cyclades, Greece

Beef in a broth with flavors and aromas from Smyrna

potato terrine, celery root, shallots, pistachio

Avantis, 'Agios Chronos' 2015, Syrah/Viognier, Evia, Greece

PRE - DESSERT

DESSERT

Orange Cremeux

covered with saffron-white chocolate, honey bubbles,

goat butter crumble, yoghurt ice cream

Argyros, Vinsanto 12 years barrel aged 2002, Assyrtiko blend, Santorini, Greece

MIGNARDISES & COFFEE OR TEA

€ 120 / Person

With Wine-Pairing

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€ 85 / Person

Without Wine-Pairing

MIKRASIA CHEESE PLATTER / € 32