

CRETAMOS

FINE DINING

MEDITERRANEAN - ASIAN
DEGUSTATION MENU

Please refer to the abbreviations for allergen information.
Kindly inform our team of any allergies or dietary requirements.

ALLERGENS MENU DESCRIPTORS

**CEL CELERY • EG EGGS • F FISH • GL GLUTEN • CR CRUSTACEAN
MOL MOLLUSC • LP LUPINS • ML MILK • MSRD MUSTARD • PNT PEANUTS • SES SESAME
S SOY • NT NUTS • SUL SULPHUR DIOXIDE • VG VEGETARIAN • V VEGAN**

MENU DEGUSTATION

Sourdough Loaf-Butter-Olive Oil-Fleur de Sel

slow-matured stone-ground sourdough loaf, served with fresh butter, olive oil and fleur de sel

GL • ML

Crayfish-Kaffir Lime-Green Thai Curry

crayfish in beurre noisette with aromatic kaffir lime and cold green Thai curry sauce

CR • ML • SUL

Red Mullet Savoro-Potato Foam-Basil

red mullet fillet in potato foam with aromatic basil oil

F • ML • SUL

Lamb Saddle-Aubergine-Lemongrass Sauce

tender lamb saddle with glazed eggplant, sweet tomato, Galeni cheese, and lamb sauce with lemongrass

ML • S • MSRD • SUL

Braised Lamb-Celeriac Foam-Shiitake Mushrooms

braised lamb shank with celeriac foam and Shiitake mushroom fricassee

ML • CEL • SUL

Pavlova-Tropical Fruits-Coconut

Pavlova with tropical fruit compote, coconut ice cream and passion fruit sauce

GL • ML • EG • SUL

Chocolate Gateaux-Noisette-Crèmeux-Madagascar Vanilla Ice Cream

Chocolate gateaux with noisette cookie, chocolate crèmeux and Madagascar vanilla ice cream

GL • ML • EG • NT

Menu Degustation: €130 per person
Menu Degustation with wine pairing (5 different wine varieties): €160 per person

Sourdough Loaf-Butter-Olive Oil-Fleur de Sel

Hausgebackenes Sauerteig-Brötchen langsam gereift aus bestem Steinmühlmehl,
serviert mit frischer Butter, Olivenöl und Fleur de Sel

GL • ML

Crayfish-Kaffir Lime-Green Thai Curry

Flusskrebis in Beurre Noisette mit aromatischer Kaffirlimette
und kalter, grüner Thai Curry-Sauce

CR • ML • SUL

Red Mullet Savoro-Potato Foam-Basil

Rotbarbenfilet in Kartoffelschaum mit aromatischem Basilikumöl

F • ML • SUL

Lamb Saddle-Aubergine-Lemongrass Sauce

zarter Lammsattel mit glasierter Aubergine, süßer Tomate, Galeni Käse
und Lammsoße mit Zitronengras

ML • S • MSRD • SUL

Braised Lamb-Celeriac Foam-Shiitake Mushrooms

geschmorte Lammkeule mit Sellerieknollen-Schaum
und Shiitake Champignon-Frikassee

ML • CEL • SUL

Pavlova-Tropical Fruits-Coconut

Pavlova mit tropischem Früchtekompott, Kokosnuss Eiscrème
und Passionsfrüchte-Sauce

GL • ML • EG • SUL

Chocolate Gateaux-Noisette-Crèmeux-Madagascar Vanilla Ice Cream

Chocolate gateaux mit Noisette-Keks, Schokoladen-Crèmeux
und Madagaskar Vanille Eiscrème

GL • ML • EG • NT

Menu Degustation: €130 pro Person
Menü Degustation mit Weinbegleitung (5 verschiedene Weinsorten): €160 pro Person

Sourdough Loaf-Butter-Olive Oil-Fleur de Sel

αφράτο προζυμένιο καρβελάκι αργής ωρίμανσης από εκλεκτά αλεύρα πετρόμυλου, σερβιρισμένο με φρέσκο βούτυρο, ελαιόλαδο και ανθό αλατιού

GL • ML

Crayfish-Kaffir Lime-Green Thai Curry

καραβίδα σε beurre noisette με αρωματικό kaffir lime και κρύα σάλτσα πράσινου Thai curry

CR • ML • SUL

Red Mullet Savoro-Potato Foam-Basil

απαλό φιλέτο μπαρμπούνι σε αφρό πατάτας με αρωματικό λάδι βασιλικού

F • ML • SUL

Lamb Saddle-Aubergine-Lemongrass Sauce

τρυφερή σέλα αρνιού με μελιτζάνα γλασέ, γλυκιά ντομάτα, τυρί Γαλένι και σάλτσα αρνιού με λεμονόχορτο

ML • S • MSRD • SUL

Braised Lamb-Celeriac Foam-Shiitake Mushrooms

αρνί χεράκι μπρεζέ με αφρό σελινόριζας και φρικασέ μανιταριών σιτάκε

ML • CEL • SUL

Pavlova-Tropical Fruits-Coconut

Πάβλοβα με κομπόστα τροπικών φρούτων, παγωτό καρύδας και σάλτσα φρούτων του πάθους

GL • ML • EG • SUL

Chocolate Gateaux-Noisette-Crèmeux-Madagascar Vanilla Ice Cream

Chocolate gateaux με μπισκότο noisette, crèmeux σοκολάτας και παγωτό βανίλια Μαδαγασκάρης

GL • ML • EG • NT

Menu Degustation: €130 ανά άτομο
Menu Degustation με συνοδεία κρασιών (5 διαφορετικά είδη): €160 ανά άτομο

MENU A LA CARTE

APPETIZERS / VORSPEISEN / ΟΡΕΚΤΙΚΑ

CR ML SUL	<p>Crayfish-Kaffir Lime-Green Thai Curry</p> <p>crayfish in beurre noisette with aromatic kaffir lime and cold green Thai curry sauce</p> <p>Flusskrebs in Beurre Noisette mit aromatischer Kaffirlimette und kalter, grüner Thai Curry-Sauce</p> <p>καραβίδα σε beurre noisette με αρωματικό kaffir lime και κρύα σάλτσα πράσινου Thai curry</p>	€32
F EG S SUL	<p>Fish of the Day Crudo-Ponzu-Fennel</p> <p>raw fish crudo with bottarga, ponzu dressing with lime, tomato heart and fresh fennel</p> <p>rohes Fisch Crudo mit Fischrogen, Ponzu Dressing mit Limette, Tomatenherzen und frischem Fenchel</p> <p>ωμό crudo ψαριού με αυγοτάραχο, ντρέσινγκ ponzu-μοσχολέμονο, καρδιά ντομάτας και φρέσκο μάραθο</p>	€39
F ML SUL	<p>Red Mullet Savoro-Potato Foam-Basil</p> <p>red mullet fillet in potato foam with aromatic basil oil</p> <p>Rotbarbenfilet in Kartoffelschaum mit aromatischem Basilikumöl</p> <p>απαλό φιλέτο μπαρμπούνι σε αφρό πατάτας με αρωματικό λάδι βασιλικού</p>	€32
ML NT SUL	<p>Beetroot-Graviera Custard-Hazelnut-Peach</p> <p>grilled colorful beetroot with custard of aged Graviera cheese, roasted hazelnuts, peach and garlic vinaigrette</p> <p>gegrillte bunte rote Beete mit Custard aus gereiftem Graviera Käse, gerösteten Haselnüssen, Pfirsich und Knoblauch-Vinaigrette</p> <p>ψητά πολύχρωμα παντζάρια με custard παλαιωμένης γραβιέρας, καβουρδισμένα φουντούκια, ροδάκινο και βινεγκρέτ σκόρδου</p>	€22

MAIN COURSES / HAUPTGERICHTE ΚΥΡΙΩΣ ΠΙΑΤΑ

ML S MSRD SUL	<p>Lamb Saddle-Aubergine-Lemongrass Sauce tender lamb saddle with glazed eggplant, sweet tomato, Galeni cheese and lamb sauce with lemongrass</p> <p>zarter Lammsattel mit glasierter Aubergine, süßer Tomate, Galeni-Käse und Lammsoße mit Zitronengras</p> <p>τρυφερή σέλα αρνιού με μελιτζάνα γλασέ, γλυκιά ντομάτα, τυρί Γαλένι και σάλτσα αρνιού με λεμονόχορτο</p>	€36
F ML NT	<p>Grouper Fillet-Carrot-Beurre Noisette-Peanuts-Balsamic grouper fillet in mashed carrots with beurre noisette, peanuts from Aegina and aged balsamic</p> <p>Zackenbarschfilet in Kartoffelpüree mit Beurre Noisette, Pistazien aus Ägina und gereiftem Balsamico</p> <p>φιλέτο σφυρίδας σε πουρέ καρότου με beurre noisette, φιστίκια Αιγίνης και παλαιωμένο βαλσάμικο</p>	€55
ML S	<p>Black Angus Fillet-Potatoes Fondant-Celeriac-Black Garlic-Soya Sauce Black Angus beef fillet with potatoes fondant, celeriac puree, black garlic coulis and beef sauce with soya</p> <p>Black Angus Rindfleischfilet mit Kartoffeln Fondant, Sellerieknollenpüree, schwarzem Knoblauch Coulis und Rindfleischsoße mit Soja</p> <p>φιλέτο μοσχαριού Black Angus με fondant πατάτες, πουρέ σελινόριζας, κουλί μαύρου σκόρδου και σάλτσα μοσχαριού με σόγια</p>	€56

<p>ML S CEL SUL</p>	<p>Duck Fillet-Sweet Potato Puree-Shallots-Wine Sauce juicy duck fillet, sauteed and glazed, with velvet sweet potato puree, caramelized shallots and an aromatic Corfiot herb wine sauce</p> <p>saftiges Entenfilet, sautiert und glasiert, auf samtigem Süßkartoffelpüree mit karamellisierten Schalotten und einer aromatischen Kräuter-Weinsauce aus Korfu</p> <p>ζουμερό φιλέτο πάπιας σωτέ σε γλάσο, με βελούδινο πουρέ γλυκοπατάτας, καραμελωμένα εσαλότ και αρωματική σάλτσα Ξινόμαυρο με σπετσερικό Κέρκυρας</p>	<p>€34</p>
<p>CR EG GL ML SUL</p>	<p>King Crab Ravioli-Dashi-Saffron-Yuzu-Coriander handmade ravioli with king crab, dashi-saffron broth, yuzu gel and fresh coriander</p> <p>hausgemachter Ravioli mit Königskrabbe, Dashi-Safran-Brühe, Yuzu Gelee und frischem Koriander</p> <p>χειροποίητο ραβιόλι με βασιλικό καβούρι, ζωμό dashi-σαφράν, ζελέ yuzu και φρέσκο κόλιανδρο</p>	<p>€29</p>
<p>GL ML EG SUL</p>	<p>King Oyster-Egg Lemon-Baby Gem-Parsnip sauteed King Oyster with rich umami flavor, egg-lemon foam, roasted baby gem and crispy parsnip chips</p> <p>sautierte Königs-austernpilze mit intensivem Umami Geschmack, Ei-Zitronen-Schaum, geröstetem Baby Gem und knusprigen Pastinaken-Chips</p> <p>σοταρισμένα King Oyster με βαθύ umami χαρακτήρα, αφρό αυγολέμονου, ψητό baby gem και τραγανά chips παστινάκι</p>	<p>€25</p>

DESSERTS / ΕΠΙΔΟΡΓΙΑ

GL ML EG SUL	<p>Pavlova-Tropical Fruits-Coconut Pavlova with tropical fruit compote, coconut ice cream and passion fruit sauce</p> <p>Pavlova mit tropischem Fruchtekompott, Kokosnuss Eiscreme und Passionsfrüchte-Sauce</p> <p>Πάβλοβα με κομπόστα τροπικών φρούτων, παγωτό καρύδας και σάλτσα φρούτων του πάθους</p>	€16
GL ML EG NT	<p>Chocolate Gateaux-Noisette-Crèmeux-Madagascar Vanilla Ice Cream Chocolate gateaux with noisette cookie, chocolate crèmeux and Madagascar vanilla ice cream</p> <p>Chocolate gateaux mit Noisette-Keks, Schokoladen-Crèmeux und Madagaskar Vanille Eiscreme</p> <p>Chocolate gateaux με μπισκότο noisette, crèmeux σοκολάτας και παγωτό βανίλια Μαδαγασκάρης</p>	€18
ML EG	<p>White Chocolate Crème Brulee Velvet white chocolate crème, with Madagascar vanilla and caramelized sugar</p> <p>Samtige Weißschokoladen-Creme, mit Madagaskar Vanille und karamellisiertem Zucker</p> <p>Βελούδινη κρέμα λευκής σοκολάτας, με βανίλια Μαδαγασκάρης και καραμελωμένη ζάχαρη</p>	€16



FINE WINES LIST

CHAMPAGNE

Dom Pérignon Vintage 2010 <small>EPERNAY, FRANCE</small> Chardonnay, Pinot Noir	€630
Dom Pérignon Vintage 2010 Magnum <small>EPERNAY, FRANCE</small> Chardonnay, Pinot Noir	€2.400
Cristal, Louis Roederer 2013 <small>MARNE, FRANCE</small> Chardonnay, Pinot Noir	€750
Cristal, Louis Roederer 2009 Magnum <small>MARNE, FRANCE</small> Chardonnay, Pinot Noir	€1.500
Krug Grand Cuvée <small>REIMS, FRANCE</small> Pinot Noir, Chardonnay, Meunier	€500
Moët & Chandon Brut Imperial <small>REIMS, FRANCE</small> Chardonnay, Pinot Noir, Meunier	€150
Moët & Chandon Brut Imperial Magnum <small>REIMS, FRANCE</small> Chardonnay, Pinot Noir, Meunier	€300

ROSÉ CHAMPAGNE

Dom Pérignon Rosé 2008 <small>EPERNAY, FRANCE</small> Chardonnay, Pinot Noir	€1.200
Armand de Brignac Rosé <small>REIMS, FRANCE</small> Pinot Noir, Meunier, Chardonnay	€1.350
Bollinger La Grande Année, Rosé 2012 AOC <small>NY, FRANCE</small> Chardonnay, Pinot Noir	€350
Moët & Chandon Ice Imperial Rosé <small>REIMS, FRANCE</small> Pinot Noir, Chardonnay, Meunier	€220
Moët & Chandon Imperial Rosé <small>REIMS, FRANCE</small> Pinot Noir, Chardonnay, Meunier	€168
Veuve Clicquot Rosé <small>EPERNAY, FRANCE</small> Chardonnay, Pinot Noir	€220

GREEK WHITE WINES

Clos Stegasta, T-oinos 2018 Assyrtiko	€200
34 Ancestral, Artemis Karamolegos 2018 Assyrtiko	€118
Thalassitis Gaia Estate Santorini Assyrtiko	€108
Argyriou Estate Cuvée Monsignori <small>SANTORINI</small> Assyrtiko	€140
Submerged Thalassitis, Gaia Wines 2016 Assyrtiko	€850
Orycton, Kyanos Wine Assyrtiko	€150
Familia, Hatzidakis Winery Assyrtiko	€103

Nostos, Manousakis Winery Roussanne	€72
Gerovassileiou Estate Viognier Viognier	€59
Noblis, Monsieur Nicolas Winery Chardonnay	€59
Anax, Antonopoulos Winery Chardonnay	€130
Magic Mountain, Chateau Nico Lazaridi Sauvignon Blanc	€58

GREEK ROSÉ WINES

Kedros Rosé, Lyrarakis Winery Liatiko	€49
Alpha Estate Rosè Xinomavro	€52

GREEK RED WINES

Cava Amethystos, Domaine Costa Lazaridi Cabernet Franc	€108
Alpha Estate one 1 (2019) Cabernet Sauvignon, Merlot, Xinomavro (clone)	€210
Sohoro Red, Maragkakis Cabernet Sauvignon, Syrah	€58
Kokkinomylos, Tselepos Estate Merlot	€73
Barbatus Strataridakis Winery Cabernet Sauvignon, Merlot, Syrah	€130
Symbolo, Lyrarakis Winery Syrah 77%, Mandilari 21%, Vidiano 2%	€97
Trilogia, Diolpsi Estate Cabernet Sauvignon	€118
Vrana Petra, Thymiopoulos Vineyards <small>P.D.O. NAOUSSA</small> Xinomavro	€200
Clos Stegasta, T-oinos 2018 Mavrotragano	€300

SWEET WINES

Chateau d'Yquem, Premier Cru Supérieur 2016 <small>(375 ml) SAUTERNES, FRANCE</small> Sauvignon Blanc, Sémillon	€850
Vintage Port, Senhora do Convento 2009 <small>DOURO, PORTUGAL</small> Tinta Barroca, Touriga Franca, Touriga Nacional	€120
Vinsanto Assyrtiko, Athiri, Aidani	€101

INTERNATIONAL WHITE WINES

FRANCE

Domaine De Chevalier Grand Cru Classe De Graves 2016 <small>BORDEAUX, FRANCE</small> Cabernet Sauvignon, Merlot	€237
Meursault Premier Cru "Les Charmes", Henri Boillot 2018 <small>BURGUNDY, FRANCE</small> Chardonnay	€400
Chablis 1er Cru Les Vaillons, J. Moreau Chardonnay	€137
Condrieu, E. Guigal Viognier Viognier	€185
Châteauneuf-du-Pape Blanc, Jerome Quiot Bourboulenc, Clairette, Grenache Blanc	€100
Kuentz-Bas Riesling Pfersigberg Grand Cru Riesling	€95

ITALY

Poggio Alle Gazze, Tenuta dell' Ornellaia 2019 <small>TUSCANY</small> Sauvignon Blanc, Vermentino, Verdicchio	€140
Piodilei, Pio Cesare Chardonnay	€124

USA

Duckhorn Vineyards Chardonnay <small>NAPA VALLEY, CALIFORNIA</small> Chardonnay	€115
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SOUTH AUSTRALIA

Koonunga Hill, Penfolds Chardonnay	€55
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INTERNATIONAL ROSÉ WINES

FRANCE

Etoile Domaine Ott <small>PROVENCE, FRANCE</small> Fine Dininghe-20% Mourvèdre	€280
Château Miraval, Miraval Rosé Cinsault, Grenache Rouge, Rolle, Syrah	€74
M de Minuty, Chateau Minuty Grenache, Syrah, Cinsault	€63
By OTT, Domaines Ott Grenache, Cinsault, Syrah	€63
Bandol, Château Romassan, Domaine Ott Grenache, Cinsault, Syrah	€120
Whispering Angel, Chateau d'Esclans Grenache, Cinsault, Syrah, Carignan	€69
Garrus, Chateau d'Esclans 2017 <small>CÔTES DE PROVENCE, FRANCE</small> Grenache, Vermentino, Syrah	€380

INTERNATIONAL RED WINES

FRANCE

Pagodes des Cos, Cos d'Estournel 2016 <small>SAINT ESTÈPHE, BORDEAUX</small> Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	€220
Alter Ego de Palmer, Château Palmer 2016 <small>MARGAUX, BORDEAUX</small> Merlot, Cabernet Sauvignon, Petit Verdot	€350
Château Palmer 2007 <small>MARGAUX, BORDEAUX</small> Merlot, Cabernet Sauvignon, Petit Verdot	€960
Château Latour, Premier Grand Cru 2011 <small>PAUILLAC, BORDEAUX</small> Cabernet Sauvignon, Merlot, Cabernet Franc	€3.200
Château Angelus, Premier Grand Cru Classé "A" 2014 <small>SAINT ÉMILION, BORDEAUX</small> Merlot, Cabernet Franc	€1.800
Gevrey Chambertin, Premier Cru "Les Cazetiers" 2 Maison L. Jadot 2017 <small>BURGUNDY</small> Pinot Noir	€320
Hermitage, Etienne Guigal 2017 <small>NORTHERN RHONE</small> Syrah	€210
Bouchart Le Corton Grand Cru Chateau De Beaune 2013 <small>COTE D'OR, FRANCE</small> Pinot Noir	€640
Ch. Terte Roteboeuf Saint-Emilion Grand Cru Contrôlée 2006 <small>SAINT LAURENT DES COMBES</small> 85% of Merlot, 15% of Cabernet Franc	€583
Chateau Margaux Grand vin 1999 Premier Grand Cru Classe <small>BORDEAUX, FRANCE</small> Bordeaux Blend Red Cabernet Sauvignon, Merlot, Cabernet franc and Petit Verdot	€2.300
Chateau Canon La Gaffelière Premier Grand Cru Classe 2016 <small>BORDEAUX, FRANCE</small> Cabernet Sauvignon, Cabernet Franc, Merlot	€314
Bourgogne Rouge, Couvent Des Jacobins' Maison L. Jadot Pinot Noir	€72
Chateau Belles Graves Lalande De Pomerol Merlot, Cabernet Franc	€75
Quiot Chateauneuf Du Pape DVL 750ml Grenache, Syrah, Carignan	€126
Chateau Lynch Bages Grand Cru Classe (Puillac) Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	€480
Château Haut Marbuzet Cru Bourgeois Cabernet Sauvignon, Merlot	€195
Château D'Issan 3ere Grand Cru Cabernet Sauvignon, Merlot	€225

ITALY

Barolo, Pio Cesare 2018 <small>PIEMONTE</small> Nebbiolo	€180
Caja Sperss 2011 DOC <small>BARBARESCO, ITALY</small> Nebbiolo	€680
Ornellaia, Tenuta dell' Ornellaia 2018 <small>BAGHERI, TUSCANY</small> Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	€680
Isolee Olena Chianti Classico <small>TUSCANY</small> Sangiovese, Canaiolo	€74
Brunello di Montalcino, Casanova di Neri Sangiovese	€172
Tignanello, Marchesi Antinori Sangiovese, Cabernet Sauvignon, Cabernet Franc Tuscany	€340

SOUTH AUSTRALIA

Penfolds Bin 707 2004

Cabernet Sauvignon, Cabernet Franc, Merlot

€1.845

Bin 28, Kalimna, Penfolds Wines

Shiraz

€150

CHILE

Vina Sena 2007

Cabernet Sauvignon (75%), Carmenere (20%), Merlot (12%), Cabernet Franc (6%), Petit Verdot (5%)

€855

USA

Three Palms, Duckhorn Vineyards 2018 NAPA VALLEY, CALIFORNIA

Merlot

€310

Sine Qua Non, 'Zieharmonika' 2018 NAPA VALLEY, CALIFORNIA

Syrah

€820

Abreu Capella Vineyards 2014 NAPA VALLEY, CALIFORNIA

Cabernet Sauvignon

€2.100

Opus One, Robert Mondavi 2014 NAPA VALLEY, CALIFORNIA

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec

€1.600

V.A.T. IS INCLUDED IN PRICES

IN ALL OUR DISHES WE USE EXTRA VIRGIN OLIVE OIL • SUNFLOWER SEED OIL IS USED FOR FRYING •
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT (RECEIPT - INVOICE) HAS NOT BEEN RECEIVED

THE RESTAURANT / BAR IS LEGALLY REQUIRED TO ISSUE OFFICIAL RECEIPTS, CERTIFIED BY THE RELEVANT TAX OFFICE
THE RESTAURANT / BAR IS LEGALLY REQUIRED TO PRESENT COMPLAINT/COMMENT FORMS IN A SPECIAL BOX NEXT TO THE EXIT

PERSONS UNDER 18 YEARS OF AGE ARE PROHIBITED FROM CONSUMING ALCOHOLIC BEVERAGES

RESPONSIBLE FOR IMPLEMENTATION OF STATUTORY REGULATIONS: HOTEL MANAGER