

WELCOME TO



It's our privilege
to bring unique Greek flavors to your table.

We source only the best
of the rich produce this land has to offer
and add a personal creative touch.

SOTIRIS LIMPEROPOULOS
SUSTAINABILITY ADVISOR

ARTEMIS PERISTERAKIS
ECOLOGY BUTCHER

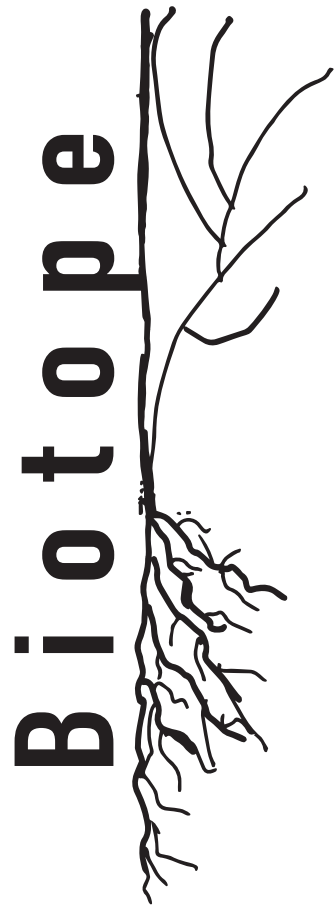
GIORGOS MANTIKAS
FORAGER

STELIOS VANTZOS
DIVERMAN

NASOS KOKONAS
BUFFALO MEAT

ALEXANDRA TSIANTI
BIODYNAMIC FLOUR

ANDREAS GIANNOPOULOS
ORGANIC EVOO



Our table art comes from

CHRISTIANNA VARDAKOU
NATURALLY DYED ZERO WASTE NAPKINS

LYDIA LOUKELI
CERAMICS

KIRSTEN SPUJIBROEK
FLOWERS MADE IN CLAY

MENEGIS LEFTERIS
CUTLERY STANDS

WE PRESENT
interactive sharing dining
FEEL FREE TO CREATE YOUR OWN
TASTING MENU

Fingerfood

€20

Aqua

€45

Fauna

€45

Dessert

€25

Mignardise box

€12

Flora

ask us about our Vegetarian Menu

For groups of five or more, we kindly ask to choose one menu.

Some dishes may contain allergens.

The composition of our products may vary depending on availability,
so we may adjust our preparations accordingly.

GR: **bios** - LIFE / **topos** - PLACE
AN AREA OF UNIFORM ENVIRONMENTAL CONDITIONS
PROVIDING A LIVING PLACE FOR A SPECIFIC
COLLECTION OF PLANTS AND ANIMALS.

textures of onion

wild mushrooms - brassicas - Kerkinis burrata

pearl oyster and tomato

corn - louza - Symis shrimp

sea bass - crab - cauliflower - watermelon - olive

valley shrimp - nixtamalized tomato - melichloro

octopus - green paprika - kiwi - plankton mole

grouper - celeriac - blackcurrant - ramson

veal tartar and heart - beetroot - no waste bouillon

wild boar - leek - Florinas pepper

sweetbread - maitake - barley - mountain herbs

rooster - hay - onion - chestnut - oxidized wine

grapes - bitter almond - kariki cheese

autumn leaves - quince - wild berries - malt

variety of mini desserts

BIOTOPE MENU

€120

Paired wines

6 wines and coffee or tea

€70

Paired cocktails

€50