

Alcoholic drink pairing

Bastià Capo Degli Onesti

dry and savory sparkling wine fermented naturally in the bottle. Italy, 11%

Wild Cider, 2020

Very fruity cider from spontaneous fermentation by wild yeasts from the orchard. Elegast, 6,5%

Vigne del Pellagroso Lugar

unfiltered rich wine made from a blend of 3 grapes: Riesling, Rarganega and Moscato. Lombardy, Italy 11.5%

Bordeaux Grand Vin, 2015

an elegant earthy wine, 65% Merlot, 20% Cabernet Sauvignon and 15% Malbec. Chateau Roland de la Garde, France, 14%

Polyamorie

Somewhat sour with lots of tropical fruit notes and aromas. Oedipus, 5%

Menu

by Panos Fakos

June 2023

Amaranth Popcorn

with tzatziki

Gazpacho

with berries, cucumber kimchi, peppers, mint, basil, lavender accompanied by a pesto rosso crostini

Oceanic Dolma

filled with seasonal vegetables, pickled kombu, blue spirulina, smoked carrot, celeriac chips and coconut cream

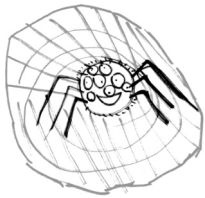
Buried seasonal vegetable

under black olive soil, mushrooms, broad beans, fermented pepper and hibiscus sauce

Apple and coconut stew

pear crumble, apple gel, pear-berries iced cream, coconut glaze with turmeric

Mediamatic ETEN



We love spiders!

Mediamatic is full of life and the spiders are part of that. They are harmless to humans and eat the flies and mosquitoes. Every afternoon we make our greenhouses spider free, but we can't stop them from crawling back and starting a new web. If you see a spider in your greenhouse, let us know, and we will get it out. On the outside of the greenhouses we let the spiders do their grateful work. Thank you for your understanding.

[Drawing by Ana Robin Tan]

Free Wi-Fi:

Mediamatic Guest

Do you have a question?

To call our service staff, scan the QR code and we're on our way!



Would you like to leave a tip?

You can also do this via this QR code. Thank you!

