

the 3rd course



extreme Gastronomy

Using avant-garde cooking techniques and extraordinary presentations, Athinagoras Kostakos paves the way for the rise of a new food culture in Mykonos.



he inspiration for the two provocative dishes on this year's Bill & Co menu is Mykonos itself and the wild parties. Essentially, it's satire, a wink. Naturally, they are real dishes, totally Greek, made with the finest ingredients. On the flamboyant food presentation, the chef, Athinagoras Kostakos comments "during the winter months, I visualise

the menu for the next season. I work the dishes from start to finish, from the matching of flavours to the actual serving dishes and the presentation. Many are custom made, I've designed them myself. On the new food culture emerging on the island he says: "actually, it's nothing more than salt, pepper and a lot of love. The new gastronomy, as I envision it, demands the use of top quality ingredients and respect for the flavours". As for his next plans, "no plans, no limits. Sky is the limit".

athinagorAs kostAkos

.CHEF'S SECRET SUPPLIES

Meat.

"No one knows meat better than Drakoulis, who landed on the island this year with his new amazing shop Drakoulis Meat Open Project".

Fish.

"Every morning on the shore, the fishermen gather with the day's catch, but I rarely go there personally - I work with the local fishing boats who always get me what I need".

Vegetables.

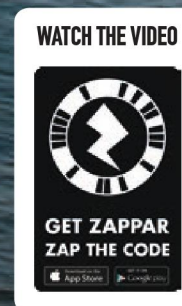
"In Ksidakis' garden I find the tastiest, organic ingredients. Also, I've got local suppliers from Naxos and Tinos".

Knives.

"The best knives are the Japanese KAI".

Plates.

"I've got a weakness for Pordamsa and the hand made ones that I order from Mariza from Fokos".



mOst Wanted.



Michalis Kikis

A promising magician of gastronomy

He is talented, enthusiastic and with a great flair for creating culinary pieces of art. Chef Michalis Kikis shows his potentials at the enchanting taverna at Bill & Coo Coast Suites.

What motivated you to get into gastronomy?

According to my culinary theory, I believe that working in a kitchen is not just a job, but a way of life. This is what guide my creativity. I find everything that surrounds me an opportunity for inspiration – life inspiration in fact. I also convey aromas, flavours and textures into the restaurant, and that is how I express myself. I work every ingredient with respect and use it in each dish with harmony, just as nature intended.

Have your business priorities or needs changed since then?

My aim is not to promote my personal style, but to combine all the virtues of the ingredients I use with my personal outlook.



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Open doors, open hearts.

BY **Panagiotis Sopiadis**

Panagiotis Sopiadis, General Manager of Bill & Co Hotels, reflects on the beauty on the island, trying to find the true definition of hospitality.

If you have seen the sun rising at the lighthouse, if you have taken a dip in Mirsini on a windless day, if you have taken refuge at Tigani in the middle of a hot day in August, if you have had a coffee with the fishermen by the sea, then you know. You know that Mykonos has not changed. It has not worn another person's clothes. Nor has it let itself go. Mykonos still lives and breathes according to its own rules and rhythms.

A walk through the narrow streets of Mykonos town may lead you to the conclusion that today the island has allowed international food chains and top fashion brands to take hold, but the truth is different. Mykonos is an island in celebration, and when you celebrate you open the doors of your house wide open, and welcome all your friends. In the same way, there is room for everything and everyone here, and everyone is welcome. And just when you think that there is no restraint and the island is losing its identity, you suddenly realise that whatever has no value, does not last either. Investments worth millions have vanished over the

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course of one summer, and others stand strong against the test of time. It is not easy for me to explain the dynamism and aura of the island, and perhaps I do not even want to. Many times we choose to leave questions unanswered to allow for an indistinct charm to surround us.

The age of the effortless Greek hospitality, the one that is famous across the world, has perhaps come and gone. There are few places on the Island of the Winds, and throughout Greece for that matter, where the door of a house will open to offer a glass of water and some homemade dessert to a complete stranger. This reality has been replaced with hostels and hotels built with comfort and relaxation in mind. Sometimes showcasing the local architecture and other times creating something new, these places welcome guests from all over the world.

Only a few years separate the old lady in the port who was trying to sell her "rooms to let" to foreign tourists, and the tourism agency that booked airplane and ferry tickets via the telephone, from bookings via apps and e-checkin.

In the car, on the way to the beach, I think to myself and smile: As long as the tang of the tomato grown in a taverna vegetable garden by the sea coexists with Asian ingredients and special cuts of meat from South America, as long as virgin beaches exist beside beach clubs that offer the finest of services found in any private club across the planet, and as long as the traditional "rooms to let" can be found just a few metres from internationally acclaimed hotels, then this island will exist, and continue to be a great international hotspot. A choice for the weekend with a private plane and mega yacht, or with the ferry, carrying the savings of an entire winter in your pocket.

