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**€ APPETIZERS**

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- 8 Soup of the day
- 8 Finger rolls of crust sheet stuffed with parmesan
- 10 Soufflé of aged gouda and truffle
- 14 Fresh fish tartar with herbs
- 16 Grilled squid stuffed with shrimp and sea fruits, chickpea purée with lemon
- 14 Sea bass with truffle wrapped in spring roll, sweet and sour sauce with ginger
- 16 Smoked salmon with capers, egg, onion, sauce tartar
- 14 Dumplings with calf, carrot purée
- 20 Foie gras sautéed with caramelized red apples & duck sauce

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**€ SALADS**

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- 10 Greek salad with cherry tomatoes, caper leaves and Cretan barley rusks
- 12 Burrata bufala with tomatoes and basil pesto
- 12 Endives with French roquefort and walnuts
- 10 Green salad with avocado, artichoke, baby corn, olive oil and lemon sauce
- 12 Fresh spinach, roasted peppers, grilled goat cheese, herbs' vinegraitte, bacon, egg

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**€ PASTA - RISOTTO**

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- 10 Dinkel fusilli with vegetables
- 14 Homemade ravioli with porcini and goat cheese
- 18 Rice gruel with shrimp and sea fruits
- 14 Homemade tagliatelle with beef fillets and herbs
  
- 14 Risotto with gorgonzola and crunchy prosciutto
- 14 Risotto with mushrooms and truffle

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**€ FOR OUR YOUNG GUESTS**

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- 6 French fries with melted cheddar and bacon
- 10 Beef patty plain or with cheddar cheese and French fries
- 10 Homemade chicken schnitzel with French fries

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**€ FISH**

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- 20 Fresh grilled salmon teriyaki sauce with black rice and tarama wasabi muslin
- 20 Sea bass fillet stuffed with shrimp, cauliflower purée and fish gravy
- 24 Grilled cod fillet in verbena and lime sauce, celery root purée

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**€ BURGER**

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- 10 Veggie burger, portobello bun with grilled vegetables and chevre goat cheese
- 12 Beef burger (*blue cheese or barbeque sauce or cheddar cheese*)
- 14 Beef burger with mushrooms, chevre goat cheese and caramelized onions
- 22 Burger foie gras sautéed, black truffle and parmesan flakes

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**€ MEAT**

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- 16 Chicken breast stuffed with smoked pork meat and Cretan gruyere, potato with cheddar purée
- 16 Pork Tenderloin glazed with mustard and orange, pumpkin purée
- 22 Beefsteak tagliata with French fries, green salad, sauce hollandaise
- 28 Black Angus beef ribeye on grill, french potatoes, green asparagus, sauce hollandaise
- 30 French cut calf cutlet, potato purée, buttered vegetables
- 30 Beef filet sautéed, French potatoes, carrot purée, sauce pepper or madeira
- 38 Beef filet with foie gras

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**€ DESSERTS**

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- 8 Crème brûlée
- 8 Lemon tart
- 8 Millefeuille with caramelized apples
- 8 Orange tart
- 12 Sphere valrhona chocolate with praline and mocha ice cream, caramelized macadamia
- 10 Chocolate croquant 'caramelia' with caramelized pop corn
- 6 Ice cream 2 scoops (*chocolate, vanilla, strawberry, mocha*)
- 8 Homemade hot applepie with whipped cream

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**€ CHEESES**

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- 14 Assortment of selected Greek and French cheeses (*for 2 pers.*)
- 2 Bread charge per pers. - assortment of fresh baked bagels