
€ APPETIZERS

- 8 Finger rolls of crust sheet stuffed with parmesan
- 14 Fresh fish tartar with herbs and coriander
- 12 Fresh roasted squid with avocado, basil pesto and cherry tomatoes
- 14 Octopus carpaccio with tomato confit and fresh basil
- 14 Smoked salmon with capers, egg, onion, sauce tartar*
- 14 Pea purée (fava) and grilled squid with sea flavoured dressing
- 18 Home made ravioli with shrimp and lime, light garlic cream and carry
- 12 Vineleaf wraps stuffed with minced meat, egg and lemon sauce
- 20 Foie gras sautéed with caramelized red apple*

€ SALADS

- 10 Greek salad with cherry tomatoes, caper leaves and Cretan barley rusks
- 14 Burrata bufala with marinated grilled vegetables and sun-dried tomato pesto
- 10 Green salad with avocado, artichoke hearts, baby corn, olive oil and lemon sauce
- 12 Fresh spinach, roasted peppers, chevre, bacon, egg, herbs' vinegraitte

€ PASTA - RISOTTO

- 14 Home made ravioli with porcini and goat cheese
- 18 Spaghetti with fresh sea food (*shrimp, mussels, sea clams*)
- 18 Risoni with fresh Aegean shrimp, tomato fondue and truffle oil

- 20 Risotto with herbs, sautéed scallops marinated with garlic and carry
- 14 Risotto with mushrooms and truffle

€ CHEESES

- 14 Assortment of selected Greek and French cheeses (*for 2 pers.*)

€ FISH

- 20 Fresh grilled salmon teriyaki sauce with black rice and tarama wasabi muslin
- 18 Sea bass sautéed filet, mushrooms purée and truffle
- 24 Grilled cod filet, celery root purée and green asparagus

€ MEAT

- 12 Beef burger (*blue cheese or barbeque sauce or cheddar cheese*)
- 14 Beef burger with mushrooms, chevre goat cheese and caramelized onions
- 12 Homemade chicken schnitzel with French fries
- 16 Chicken breast stuffed with buffalo mozzarella, tomato confit and rocket, homemade potato purée
- 18 Pork filet sautéed with smoked eggplant risotto, tomato confit, eggplant caviar with chili
- 30 Black Angus beef ribeye, french potatoes, green asparagus, sauce hollandaise (220gr)
- 30 Beef filet sautéed, carrot purée, buttered vegetables, pepper or madeira sauce (220gr)
- 38 Beef filet with foie gras (220gr)

€ DESSERTS

- 8 Crème brûlée
- 8 Lemon tart
- 8 Cheese cake mocha
- 8 Pavlova with fresh forest fruits and strawberries
- 10 Chocolate croquant 'caramelia' with caramelized pop corn
- 10 Chocolate soufflé with walnuts, vanilla ice cream and warm chocolate sauce (*20min*)
- 6 Ice cream 2 scoops (*chocolate, vanilla, strawberry, mocha*)

- 2 Bread charge per pers. - assortment of fresh baked bagels