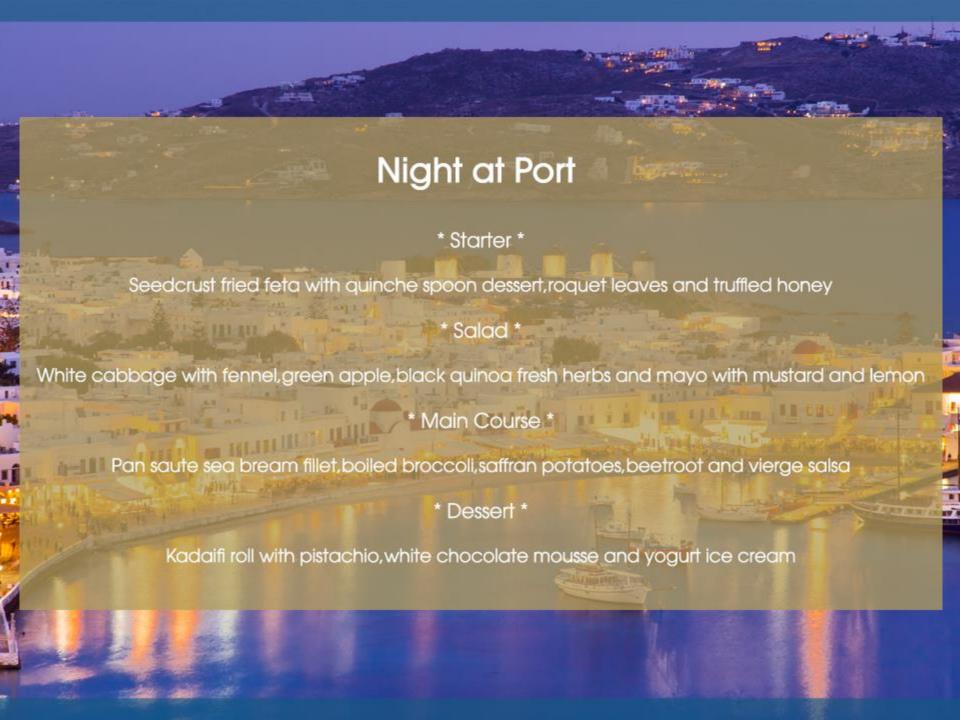
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* Starter *

Zuchini fried balls, sundried tomatoes and yogurt with lemon dip

* Salad *

Nicoise salad with smoked trout, snow peas, cheery tomatos boiled egg, marinated onion and grated botarga

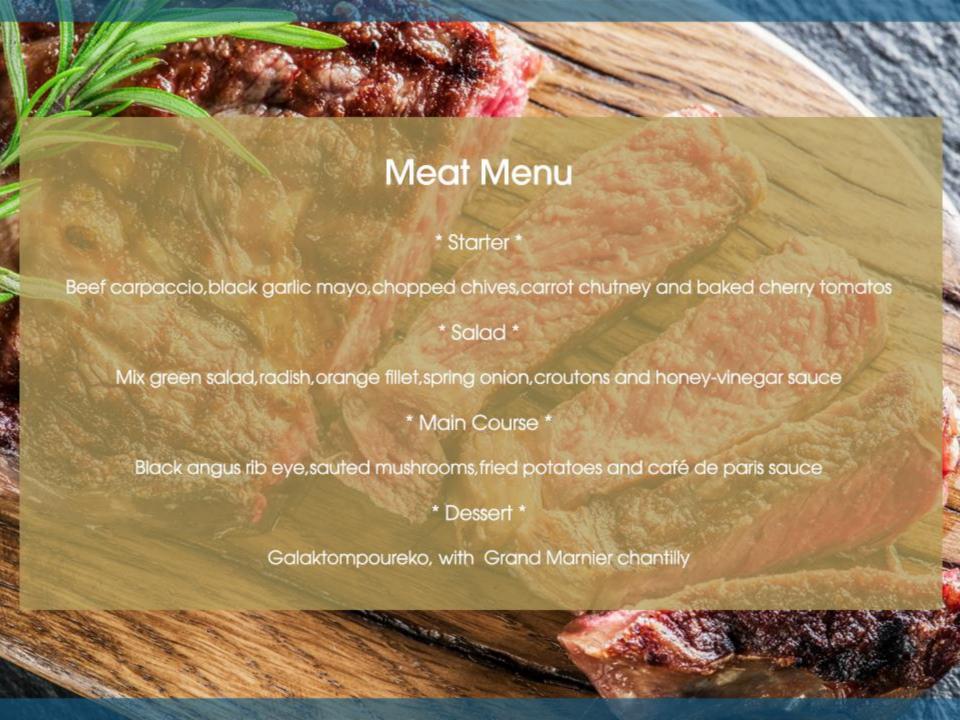
* Main Course *

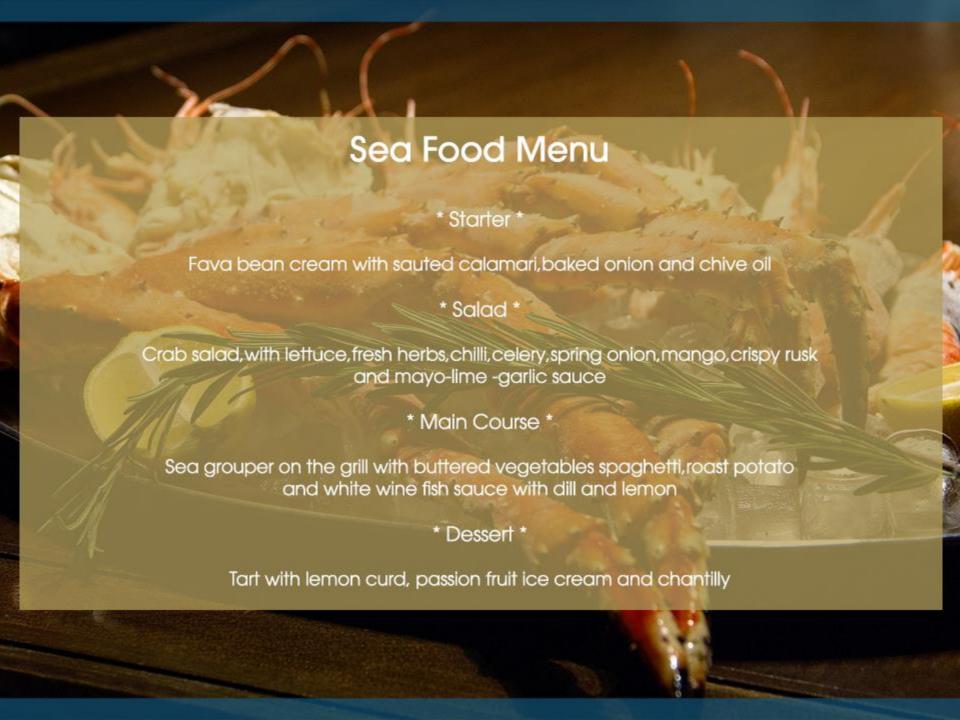
Red fish "Bourdeto" with black pasta, sweet paprika, chives and clams

* Dessert *

Cheesecake with forest fruits compote







Greek Menu

* Starter *

Stuffed vine leaves with pork minced meat and rice, dill pesto, egg-lemon sauce and yogurt cream

* Salad *

Greek salad with herb marinated feta, Kalamata olives, capers and vine pickled sprouts

* Main Course *

Roast goat stuffed with rosemary, mustard and graviera cheese, baked oven baby potataoes and white wine sauce with thyme

* Dessert *

Greek walnut pie, kaimaki ice cream and sour cherry dessert spoon

Italian Menu

* Starter *

Gnocchi with pancetta, rosemary and caramelized onions

* Salad *

Caprese with buffalo mozzarella marinated tomatos, roquet-basil pesto olives pate and walnuts croquant

* Main Course *

Osso Buco Brasato, polenta with truffle oil, baked sweet potato and balsamic reduction

* Dessert *

"Tiramisu"..coffee cake, mascarpone cream with marsala wine, espresso jelly and brandy soaked plums





* Starter

Tuna with aromatic chunky salsa, crispy tortillas and marinated fennel with fresh coliander

* Salad *

Roquet with olives, pickled onions, baby corn, red bell pepper and lime-mustard vinaigrete

* Main Course *

Jalapenos chicken fillet sous vide at 700C, with roast spring onion, basmati rice and yellow pepper sauce

* Dessert *

Coconut mousse, caramelized pineapple with tequila, biscuits "soil" and dulce de leche



* Starter *

Shrimps ceviche with yuzu sauce, fresh herbs, black garlic and sprouts

* Salad *

Marinated tomato salad, buffalo mozzarella with poppyseed, roquet leaves and olive-caper-onion tapenade

* Main Course *

Black Angus fillet, roasted baby carrots, scrambled eggs with mushrooms and Porto wine sauce

* Dessert *

Dark chocolate mousse with honey and cinammon, strawberry compote, topped with pineseeds croquant

Vegeterian Menu

* Starter *

Potato-carrot soup, sour cream with lime, parsley oil and aromatic croutons

* Salad *

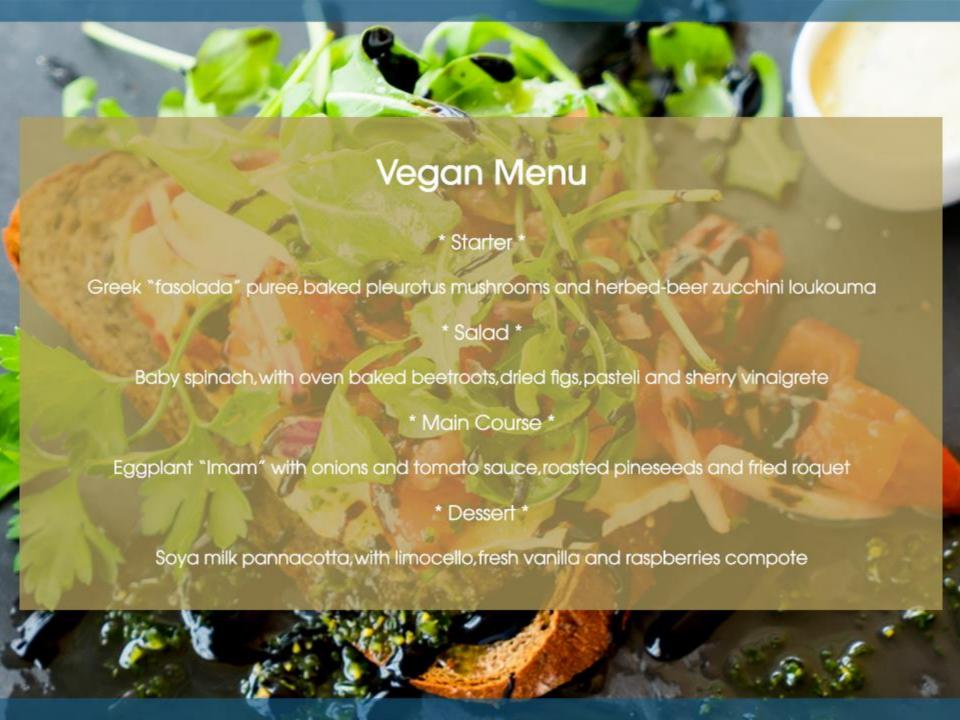
Mix lettuce salad, with baked cherry tomatoes, thin crispy vegetables, soft boiled egg, pecorino flakes and balsamic vinaigrete

* Main Course *

Meatless Moussaka with summer vegetables accompanied with aromatic tomato sauce and black sesame fried feta

* Dessert *

Brownies with hazelnuts, yogurt-cream cheese and Madagascar vanilla ice cream



Diabetic Menu

* Starter *

Grilled Portobello, boiled green grass, cottage cheese and fresh herbs

* Salad *

Mix green salad, pickled cucumber, spring onion, red bell pepper and red vinegar-honey sauce

* Main Course *

Steamed sea bass fillet, broccoli with sesame seeds, beetroots and gremolata sauce

* Dessert *

Lavender marinated grilled peach with fat free maple flavoured yogurt and roast almonds

