

APPETISERS

LEAFY GREEN SALAD WITH FRESH PINEAPPLE, CUCUMBER, SALTED ALMONDS,
CREAMY GORGONZOLA AND VINAIGRETTE PASSION FRUIT

QUINOA SALAD WITH AVOCADO, CUCUMBER, CHERRY TOMATOES
GINGER VINAIGRETTE, FRESH BASIL AND CURRY

NOODLE SALAD WITH BEEF FILLETS, CRISPY VEGETABLES,
SESAME & SOYA-LIME-GINGER VINAIGRETTE

SUMMER SALAD WITH CHERRY TOMATOES, STRAWBERRIES,
RASPBERRIES, MINT & YOGURT

AMBERJACK CARPACCIO WITH CITRUS SAUCE, HALAPENOS,
WAKAME-SISO AND SETSUAN PEPPER

BEEF TARTARE WITH PICKLED LEMON, SOYA & WASABI MAYO

BEEF CARPACCIO WITH HAZELNUT, GRUYERE,
HORSERADISH & ROSEMARY VINAIGRETTE

FISH OF THE DAY CEVICHE, LECHE DE TIGRE,
MELON, LIME AND SPRING ONIONS

STEAM BUNS WITH BIO CHICKEN DRUMSTICKS,
HOMEMADE PICKLES, PAPRIKA, ICEBERG & SAUCE HOLLANDAISE

RISOTTO WITH ASPARAGUS VARIETY, TURMERIC AND ESTRAGON AROMAN

SLIDERS

MINI BURGER BLACK ANGUS (3 PCS)
TRUFFLE MAYO, ONION - DIJON MUSTARD CHUTNEY, NAXOS GRUYERE

CHEF: PANAGIOTIS ZOKOS

MAIN DISHES

BIO CHICKEN BREAST WITH CARROT PUREE,
ROASTED ASPARAGUS SAUCE AU JUS & THYME

SALMON FILLET WITH CELERIAC PUREE &
CELERY SAUCE AND SAUTEED CELERIAC

ORZO WITH OX TAIL, GRUYERE CREAM & PEAR

SHORT-RIB BLACK ANGUS COOKED FOR 20 HOURS

BEEF CUTS

BLACK ANGUS PICANHA (USA) 700GR

BONE-IN RIB EYE HOLSTEIN (DENMARK) 700GR

RIB-EYE BLACK ANGUS 300GR

FLAP (URUGUAY) 300GR

T-BONE STEAK DRY AGED FOR 40 DAYS (GREEK) 500GR

BREAD AND DIP

SIDES

POTATO PUREE WITH WHITE TRUFFLE OIL

WILD MUSHROOMS SAUTEED WITH HAZELNUTS & CHIVE

BABY SEASONAL VEGETABLES IN BUTTERMILK WITH LIME

BABY POTATOES SAUTEED WITH FRESH HERBS

SAUCES

GRAVY

PEPPER SAUCE

BEARNAISE

DESSERTS

MILK CHOCOLATE 45% CREMEAUX,
FEGIENTIN, HAZELNUTS, HOMEMADE BANANA ICE CREAM

BROKEN MILLE FEUILLE
HAZELNUT PRALINE, MADAGASCAR VANILLA ICE CREAM, TONKA

PLEASE INFORM US OF ANY FOOD ALLERGIES