

Fish menu No.3

- Fresh Strawberries
- Caviar With Traditional Accompaniments
- Poached Tiger Prawns On Avocado Panna-Cotta With Oken Mellon Soup
- Freshly Shacked Oysters With Shallot Vinaigrette
- Scottish Smoked Salmon And Cream Cheese Roulade Set On Toasted Baquette
- Compresed Watermelon And Mint Jelly Topped With Yoghurt 'Ravioli'
- Foie-Grass Terrine And Hazelnut Puree, Drizzled With Beetroot Glaze
- Selection Of Cheese Served With Crissini And Fruit Chutneys
- Crudities And Dip (Carrots, Vine Cherry Tomatoes, Field Cucumbers, Radish, Turnip, Kalamata Olives, Avocado Guacamole Dip, Herbed Cream Cheese Dip, Creamy Taramas
- Traditional Greek Salad
- Wild Rocket Salad With Baby Mozzarella, Pomegrenate, Herbed Croutons and Sweet Balsamic
- Warm Octopus Carpaccio Garnished With Sauce Vierge
- Live Canadian Lobster Thermidor (Cream Sauce With Dijon Mustard, Gratinated With Parmesan Cheese)
- Seared Blue Fin Tuna With Watermellon Dressing
- King Prawns Flamed With Plomari Ouzo On Saganaki Sauce
- Seared King Scallops With Sweet Potato Puree, Flavored With Chios Mastic
- Wild Seabass Pave Herbed Crusted, Crushed New Potatoes And Lemon Infused Olive Oil
- Squid Stuffed With Fetta Cheese Confit Tomatoes And Fresh Herbs

Dessert

- Fresh Fruit Platter (Strawberries And Berries Selection, Pineapple, Mango, Plums, Watermellon, Mellon, Etc)
- Individual Panna-Cotta Presented In Glass With Strawberry Jelly
- Individual Cheesecake Presented In Glass With Biscuit Crumble

PRICE : € 188 per person