



WEEKEND LUNCH MENU

A LA CARTE

BREAD

SOURDOUGH BREAD carob sourdough, acidic tomato paste tarama
(Gluten free bread available)
4€ / per person NF DF EF

STARTERS

AMBERJACK SASHIMI with harissa, tahini dressing, smoked mayonnaise
19€ DF S

LETTUCE VARIETIES with blue cheese, berries, hazelnut, herbs
18€ GF

SMOKED AND STEAMED MUSSELS with egg lemon sauce, fricassee risotto
20€ NF GF S

BEEF TARTARE with egg yolk puree, capers, pickled cucumber
23€ NF DF

CARROT with cumin, honey, carrot sauce
17€ V GF

A LA CARTE

MAIN COURSE

CATCH OF THE DAY with Bouillabaisse sauce, black olive puree, fried potato
30€ NF EF S

CAPPELLETTI with Gruyère cheese from Naxos, wild mushrooms (fresh truffle +12€)
23€ NF V

CHICKEN SUPREME with grilled broccoli, chicken jus
24€ GF NF

GRILLED SEA BREAM with pear & celery salad, baked leeks, celery leaves sauce
30€ NF GF S

BEEF FILLET 200 gr with fried potato, beef jus, confit onions, glazed carrots with cumin
42€ EF SF

TO SHARE

WHOLE CHICKEN with baked potatoes, oregano, chicken jus
45€ NF

CATCH OF THE DAY with grilled broccoli, baked potatoes
65€ / kg NF

DESSERTS

ÉCLAIR with vanilla, caramel
15€ V

BABA AU RUM with strawberries, lime cream
15€ V