

Menu suggestion I 2018

Starter

Greek starter variation:

Spanakopitakia, flogeres, zucchini,
tzatziki, taramo salad, eggplant salad ^{GAC}

or

Prawns "saganaki" with feta, basil, tomatoes and zucchini-chips ^{BGA}

Soup

Greek chicken soup "avgolemono" ^{CG}

Main Course

Salmon filet with sweet potato-mash and carrot-saffron-vegetables ^{DG}

or

Roast veal „lemonato" with eggplant-lentil-rolls, parmesan-pastry rice and eggplant-chips ^{ALGC}

or

Spinach-brie cheese crepes with tzatziki and grilled thyme-tomatoes ^{ACG}

Dessert

Orange-hazelnut-tarte with bourbon-cream and caramel ice cream ^{ACG}

or

Kataifi-pistachios-rolls with vanilla ice cream ^{ACGH}

3 course menu € 32,- p.p.

4 ouse menu € 37,- p.p.

Cover € 1,90 p.p.