

**The following dishes have been conceived by the
Michelin star Chef Andreas Mavrommatis,
created by Chef Stavros Kakofengitis under the supervision of our
Executive Chef Panicos Hadjitofis**

FOUR COURSE TASTING MENU

EUR€ 55.00 - per person

SIX COURSE TASTING MENU

EUR€ 68.00 - per person

**Please ask the Restaurant Supervisor to advise the
'Chef's Choice of the Day' set menu**

Some of the dishes, pastries and Ice cream served in our restaurants may contain ingredients which may cause allergies (nuts, nut products, gluten, etc.). Our Maitre and Chef de Cuisine on duty are at your disposal should you require any clarification as to the products used for the preparation of our a la carte menus.

All prices are in Euro and include V.A.T.

APPETIZERS

SEASONAL SALAD

'Mavrommatis style', Fetta Cheese and Kalamata Olives

€ 16

SEA BASS CARPACCIO

With crunchy Vegetables, Lemon Confit, Bottarga Condiment

€ 18

GREY SHRIMPS

Cauliflower Mousse flavoured with Ouzo, grey Shrimp Velouté

€ 18

OCTOPUS

Mediterranean grilled Octopus, crispy Phyllo, caramelized Onions with Grape Syrup

€ 20

TOPINAMBUR SOUP

Manouri Cheese Cannelloni, Jerusalem Artichoke, Carrots, Bourgogne Truffles

€ 16

DUCK FOIE GRAS

Tomato Confit, Wheat, Taggiasche Olives, Commandaria

€ 20

BOTTARGA RISOTTO

Artichokes, Cockles Jus with green Anis, Celeriac

€ 18

RAVIOLI DE BLIN

Stuffed with Manouri Cheese, Parmesan Cream and Star Anise flavoured Jus

€ 18

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MAINS

ASTAKOMACARONADA

Fresh Lobster served with Linguini and Lobster Bisque
€ 45

SEAFOOD SELECTION

Selection of sautéed Seafood with Shellfish Bisque,
Saffron, under thin fresh Pasta embossed with Herbs
€ 31

HALIBUT

Celeriac Ravioli with Crab, Clam Emulsion
€ 30

RED MULLET

Pan-roasted, Fennel Confit, Mussels, Bouillabaisse
€ 30

SCALLOPS

Pan-seared, seasonal Vegetables, Calamari, Coriander Broth, Menton Lemon
€ 30

FISH OF THE DAY (for two persons)

Whole Fish cooked in Salt Crust / Daily price

All prices are in Euro and include V.A.T.

MAINS

BEEF 'ROSSINI'

Beef Tenderloin, Duck Foie Gras, Ratan Potatoes,
Beef Jus flavoured with Truffles

€ 38

VEAL

Milk-fed Veal from Limousin, Celeriac, Fetta Cheese with Capers and Porcini,
Veal Jus

€ 34

PYRENEES LAMB

Shoulder Confit, Saddle stuffed with Halloumi Cheese,
Kalamata Olives Condiment, Lamb Jus

€ 34

WHOLE POULET DE BRESSE

Roasted with fresh Herbs, Grenuil Potatoes, Vegetables

€ 75 (for two persons)

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DESSERTS

SWEET TEMPTATION

Meringue with Lychee and Pomegranate Sorbet, Tonka Crème Brûlée
dark Chocolate Tart

€ 19

WALNUT CHOCOLATE PIE

Masticha Gelato, Raspberry Sauce

€ 11

TIRAMISU 'VIVALDI STYLE'

Our own version of this classic dessert

€ 11

CRUNCHY MERINGUE

White Chocolate Panna Cotta, light Vanilla Cream, Pineapple Sorbet

€ 11

PINEAPPLE AND PASSION FRUIT SOUFFLE

Milk Chocolate Gelato, Hazelnut Tuile

€ 11

ASSORTMENT OF FINE CHEESES

Served with Chutney and fresh Bread

€ 11

ASSORTED SEASONAL FRESH FRUIT PLATTER

€ 9

GELATO

Selection of homemade Italian Ice Cream
(minimum order two scoops)

€ 6.5

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