**Salads**

**Greek Salad**

tomato, cucumber, onion, green pepper,

feta cheese, olives and extra virgin olive oil

**Salad with Corfiot Noumboulo**

and Greek Riccota Cheese

rocket, lettuce and balsamic vinegar dressing

**Hot Hors d’ Oeuvres**

***Cheese croquettes on fyllo kadaifi***

*with honey, sesame and pink pepper*

***Stuffed eggplant rolls***

*vegetable risotto, cream cheese, mint, pine nuts,*

*tomatoes*

***Stuffed Mushrooms***

*with leeks bacon and Greek smoked cheese*

**Main Course**

**Corfiot Sofrito**

Traditional speciality sliced veal in garlic sause

OR

**Grilled sea bream**

with vegetable ratatouille and green aioli sause

OR

**Penne with salmon**

penne with sour cream, broccoli, fresh onion and dill

**Dessert**

**Orange Pie**

orange pie with yogurt creame

OR

Armenonville

Semifreddo ice cream with almondcrocants, meringues, kumqouat liqueur and melted chocolate

Beverages

Unlimited consumption in mineral water, soft drinks, draught beer Fishcer and house wine

 Menu price 45euro per person.