

INTRODUCTION

This sample menu is subdue to change since we strive to comfort our guests with daily fresh groceries available at the moment so that we provide maximum of Mediterranean taste and aromas.

All according to your preferences.

LUNCH

Citrus marinated shrimps / house made mustard+olive oil dressing / crispy Mediterranean focaccia

Grilled sea bass / sautéed greens / celery purée

Vanilla ice cream / olive oil / nectarine warm strudel

DINNER

Raviollo with ricotta / toasted pine nuts / basil pesto
Fish (catch of the day) baked in salt / Swiss chard / baby potatoes
Chocolate flan / mixed berries

LUNCH

Chilled summer gazpacho
Tuna tataki / quinoa / mixed greens / cherry tomatoes / balsamic dressing
Apple cobbler / hazelnut sorbet

DINNER

Risotto / black truffles

Beef steak / grilled asparagus / hollandaise sauce
Chocolate mousse / grilled peaches

LUNCH

Scallops / thyme aioli / microgreens
Eggplant parmigiana / couscous salad
Apple pie / warm caramel sauce / almond ice cream

DINNER

Beef tartare / lemon vinaigrette / crispy rice chips Lamb chops / pea mint dressing / roasted potatoes Chocolate truffles / crème anglaise / strawberries

LUNCH

Caprese salad

Meatballs / marinara sauce / mashed potatoes

Plum cobbler / vanilla ice cream

DINNER

Sauteed prawns / polenta cakes
Sea bream / sautéed zucchini / cauliflower puree
Cheesecake

LUNCH

Prosciutto / mozzarella / grilled cantaloupe

Marinated chicken breast / romanesco sauce / grilled vegetables

Cherrie clafoutis

DINNER

Cream of cauliflower soup

Duck breast / charred green beans / potato gratin

Chocolate lava cake

LUNCH

Octopus salad Stuffed calamari / roasted sweet potatoes / aioli Crème brûlée

DINNER

Steamed mussels
Stuffed calamari / roasted sweet potatoes / aioli
Tuna steak / grilled local vegetables

LUNCH

Sea bream ceviche / grapefruit vinaigrette

Cuttlefish risotto

Tiramisu

DINNER

Beetroot carpaccio / ricotta

Beef wellington / Demi glace / parsnip puree

Lemon tart

