



VEGETERIAN & VEGAN



MENU 1

APPETIZER

Spinach Green Cup accompanied with parsley, green apple, ginger twist, and lemon

FIRST COURSE

Asparagus with peppered baby corn and a fresh parsley orange dip

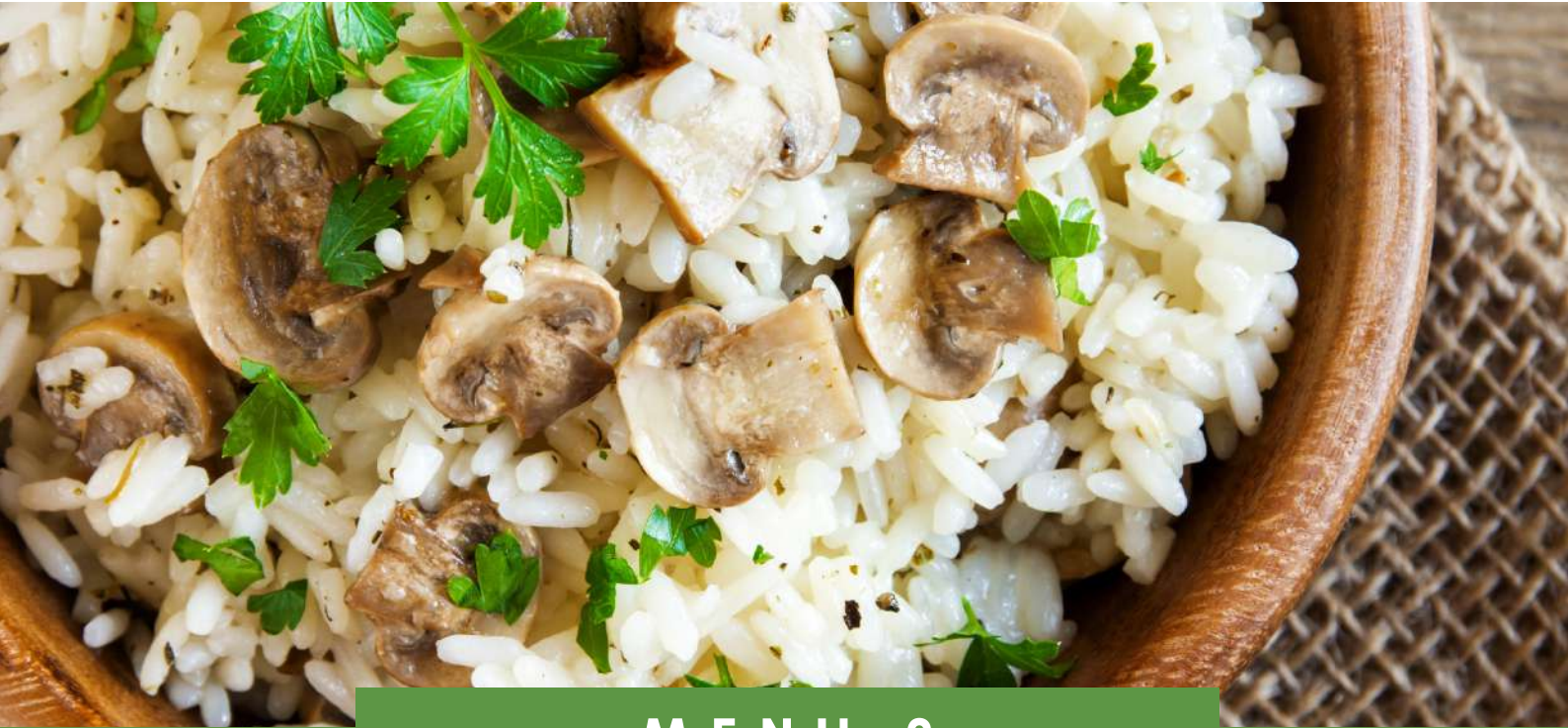
MAIN COURSE

Bio potatoes from Naxos and mushroom burger with honey barbecue sauce, xinotiro and green salad.

DESSERT

Fresh strawberries soaked in chocolate coulis

Menu: 95 EUR per person



M E N U 2

APPETIZER

Tomato and cucumber gazpacho topped with spring onions rings

FIRST COURSE

Zucchini Flowers stuffed with Misithra cheese (fresh goat cheese) and mint

MAIN COURSE

Wild mushroom and truffle risotto

DESSERT

Galaktobureko with blueberry ice-cream

Menu: 95 EUR per person



MENU 3

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APPETIZER

Thai pumpkin cream soup topped with roasted seed and coconut flakes

FIRST COURSE

Spiced Quinoa with wild herb, rocket salad and, cashew jalapeno cream (spicy sauce)

MAIN COURSE

Homemade-grown green peppers and tomatoes stuffed with herbs, vegetables, and rice

DESSERT

Homemade orange pie with vanilla ice cream

Menu: 80 EUR per person



MENU 4

APPETIZER

Avocado, mango and pineapple tartare topped with coconut flakes

FIRST COURSE

Aubergine and mozzarella rolls with homemade pesto

MAIN COURSE

Falafel and pickled cucumber, hot spice and homemade hummus
served with pita bread

DESSERT

Seasonal fresh fruits salad with a mango lemon sorbet with a fresh
basil twist

Menu: 80 EUR per person



M E N U 5

A P P E T I Z E R

Avocado dream soup with coconut cream, lime and ginger

F I R S T C O U R S E

Noodles made from fresh zucchini's, carrots, and cucumbers, and mozzarella marinated with a homemade pesto sauce

M A I N C O U R S E

Vegan forest mushrooms burger with sweet potatoes

D E S S E R T

Grilled pineapples with coconut flakes, sesame and honey

Menu: 90 EUR per person



MENU 6

APPETIZER

Spiced pickles salad

FIRST COURSE

- Steamed Basmati rice topped with fresh herbs
- Buttered and fried vegetables sticks

MAIN COURSE

Dall with fava cumin beans

DESSERT

Traditional indian rice pudding

Menu: 80 EUR per person