

CROCUS

FINE PELOPONNESIAN CUISINE

STARTERS

Veloute fish soup, croutons with garlic aroma	10€
Scallops dressed in ground almonds, sweet potato puree and citrus sauce	20€
Handmade mushroom ravioli, parmezan flakes and truffle oil	16€
Grilled talagani cheese with spicy tomato marmelade	12€
Handmade traditional vegetable pies, rocks of light goat cheese	13€
Veal carpaccio with pepper trilogy, spicy tomato jelly, rocket and parmezan flakes	18€

SALADS

Mesclun of greens, beatroot, carrots, radish and citrus dressing	12€
Variety of coloured little tomatoes, white local cheese cream, olive, rusks and basil	14€
Greek salad with local white cheece and rusks	13€

MAIN DISHES

Chicken fillet with asparagus and fennel	18€
Rooster sous vide with traditional pasta and traditional white cheese	20€
Lamb brezé with sour trahana and peloponnesian aubergine	22€
Beef fillet with baby potatoes, vegetbles and wine sauce	23€
White grouper fillet, bread crumbs with walnuts, cauliflower cream and berry sauce	26€
Sea bass fillet with season greens in lemon sauce	23€
Linguini with shrimps and aromatic herbs	20€

DESSERTS

Chocolate cream with spices and crunchy caramel	7€
Cream cheese on almond crumble with berry sauce	9€

Chef: Ilias Kolokouris