



EVENT MENU

SERVED

AMOUSE BUCHE

Local bread, sundried tomato paste & olives

STARTER

Shrimp with asparagus & orange

SALAD

Baby spinach, red leaves smoked salmon from Taygetos, dill, fresh onions and lemon fillets

MAIN

Sea bass fillet with season vegetables sauteed

or

Beef fillet, carrot puree, mushrooms & red wine sauce

DESSERT

Crispy meringue, yogurt ganas and berry couli

65 euros/person