



The MENU

Atlantic Summer

House aperitif

Fresh bread · olive oil · flavoured butter · olives

STARTER

- *Tuna tartare with avocado, lime and olive oil* •
- *Tomato carpaccio with citrus oil, toasted almonds and fresh herbs* •

MAIN COURSE

- *Grilled salmon fillet with a lemon and herb crust, wild rice and roasted vegetables* •
- *Corn-fed chicken supreme with a light white wine, lemon and herb sauce, served with roasted vegetables* •
- *Oven-baked stuffed courgette with bulgur, feta, fresh herbs and almonds* •

DESSERT

- *Grilled pineapple with honey, cinnamon and port wine* •
- *Light lemon tart* •

€ 49 p.p. incl. aperitif, water and coffee speciality