

Something to start with...

Cream of vegetable soup with celeriac, leek, estragon and Greek yogurt

Field green salad with chicken fillet marinated with Greek herbs,
warm goat cheese and sun-dried tomato

Fresh salad with escarole and lavender, pickled 'kritamo' (rock fennel),
and baby vegetables with extra virgin olive oil and homemade vinegar

Hearts of premium smoked salmon and shrimp with cracked green peppercorns, fresh salad,
lemon scented cream and roasted nuts

Bouquet of rocket (arugula) leaves with Parma Prosciutto, cherry tomatoes, Parmesan,
dried fruits and Balsamic vinegar dressing

We use only organic extra virgin olive oil from our farms in Dafnes Heraklion

We strive to use locally produced, organic vegetables according to the season



Pasta and Risotto

Ravioli with wild mushrooms and Mizithra cheese,
in a fennel cream sauce with a light white truffle scent

Spaghetti with fresh vegetables, extra virgin olive oil, cherry tomatoes
and Prosciutto di Parma, scented with white wine

Linguini with Pernod scented shrimp and langoustines,
fresh tomato and lobster bisque

Risotto with wild mushroom, leek, baby spinach and truffle fricassée
with aged Parmesan and fresh cream



Main Courses

Sautéed chicken breast roll with goat cheese and aromatic herbs, roasted potato and fresh peppers in a light beef broth with Cabernet Sauvignon and freshly cracked peppercorns

Premium Angus beef fillet on a bed of steamed fresh wild greens, mushroom ragout with black truffles with a Mavrodafni semi-sweet wine broth

Rack of lamb with a Cretan herb and Feta cheese crust, roast potato and honey sauce with fresh thyme

Tender fillets of boar sautéed with local white wine, fresh vegetables, tomato, Cretan herbs and a light, sweet garlic fragrance

White grouper in a light tomato sauce with fennel, steamed fresh vegetables and extra virgin olive oil

Sea bass in a crispy, fragrant bread crust, cooked in extra virgin olive oil with 'sautéed' rice and lemon verbena 'air'



Something sweet...

Caramelized fresh fruits with brown sugar and Madagascar vanilla,
thin 'pasteli' rice crunch, light mousse with coconut milk and fresh caramel sauce

Callebaut chocolate ganache, on a walnut biscuit flavoured with bee pollen and thyme honey

White chocolate Bavaroise scented with Baileys Irish Cream with homemade strawberry preserve

Cheesecake on a dark rum-scented biscuit topped with candied sour cherry

Selection of Greek and international cheeses with dried fruits and nuts

Premium ice cream and sorbet of your choice (3 scoops)

Selection of fresh fruits

