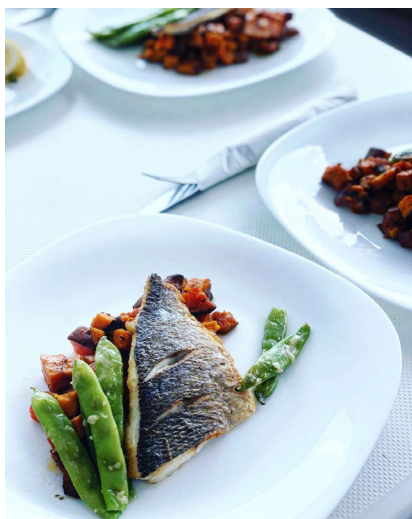


Sample
Menu



Breakfast...

SHAKSHUKA eggs in tomatoe sauce with onions, herbs and peppers (GF)

FRENCH TOAST filled with cream cheese and honey , creamy scrumbled eggs

CROSAINT SANDWICH with avocado spread, eggs, bacon and rocket (V)

CHIA KAKAO PUDDING BOWL with homemade granola, fresh fruit, coconout flakes (V,GF)

FRESH TOASTED BREAD with cream cheese and caramelized peaches or avocado spread with feta cheese and pines (V)

CRAPES with chocolate spread or peanut butter and marmelate, eggs and bacon

FRESH HOMEMADE FOCACCIA with creamy scrumbled eggs on a side

Lunch...

CHICKEN/SHRIMP/TOFU PAD THAI rice noodles, soya sauce, oysred sause, spring onions, sprouts, eggs, peanuts (GF)

PROSCIUTTO PARMESAN MUSHROOMS RISOTTO (V)

SEA FOOD AND FISH BRDETTO and SURF AND TURF BRODETTO
Sea food, fish silets in wine,herbs and tomato sauce / Pork, mussels and shrimps in wine,chilli and tomatoe sauce (GF)

EGGPLANT PARMIGIANA with homemade basil pesto, crispy pan fried garlic and rosemary potatoes (V,GF)

TUNA POKE BOWL with raw tuna, soy beans, spicy mango, cucumber, radish, carrots and peanut soy sauce (V,GF)

BEEF AND RICE ENCHILADAS in mexican sauce with corn, melted cheese and fresh coriander leaves (V)

SNACKS / APPETIZERS

OAT BANANA CUP CAKES with chia coconout pudding (V,GF)

CHOCOLATE BANANA BREAD (V, GF)

GARLIC BUTTER SPREAD, EGGPLANT SPREAD, CHICKPEAS HUMMUS AND CRACKERS (V,GF)

ROCKET SALAD with creamy, sweet Gorgonzola cheese, walnuts, pear and crispy bacon (GF)

ZUCHINNI / SHRIMP PATTIES with yoghurt and herb sauce

TUNA and MANGO TATARE with crackers

Dinner. . .

COCONOUT PINEAPPLE CHICKEN or SHRIMP CURRY with jasmine rice (V,GF)

PORK BBQ RIBS mash potatoes with red onions, coleslaw red cabbage and green apple salad (GF)

MOUSSAKA minced beef with potatoes and bechamel with slice of cinnamon flavour (GF)

POACHED FRESH FISH FILET with herbs, hazlenut pureé, sauteed green beans and crispy potato slices (GF)

LAMB CHOPS chickpea pureé with red grape and sage sauce (V,GF)

DESSERTS

HOMEMADE YOGHURT AND MANGO ICECREAM (V,GF)

SALTED CHOCOLATE MOUSSE with currants and hazelnut crumble (V,GF)

CARMELIZED PINEAPPLE with vanilla ice cream and pumpkin seeds
(V,GF)

OREO CHEESCAKE no bake

PANNA COTTA with berry jam

V, GF – Venagn and gluten free option avalible