

Breakfast

Omelette

Scramble eggs with or without vegetables

Bagels with smoked salmon, avocado, rocket salad and truffle cream cheese

Wrapped of scrambled eggs, lettuce, bacon, and truffle cream cheese

French toast with homemade jam

Chia pudding

Crepe or pancakes

Avocado toast with poached eggs and sesame seeds

Cutted fresh fruit

Greek yogurt with musli and honey

Smoothies (fruit depending on clients flavour)

Lunch

Gazpacho

Cesar salad

Greek salad

Quinoa salad with feta, pomegranate and rocket leaves

Mediterranean salad with tomato, cucumber, avocado, red onion, fresh coriander and lime juice

Pretty fillet with tomato carpaccio, red onion and modena reduction

Warm salad made of eggplant with stoved cherry tomatoes, with garlic and chipotle, covered with burrata and fresh basil

Tartar salmon

Tuna tartar

Beef tartar

Grilled octopus with ajoarriero

Roasted scampi with butter and garlic

Grilled feta

Prawn carpacio

Mussels with mariner sause

Mussels al pernod

Mussels stuffed with spiced rice

Grouper Ceviche

Dinner

Fennel soup

Tomato cream soup

Beetroot soup

Red bell pepper soup

Risotto di Funghi al tartuffo

Sea bass in salt with rosemary and dill

Lamb with wine, herbs and vegetables, Done in the ovens in sealed container

Zucchini pasta with fresh pesto and pine nuts

Battered chicken with cauliflower rice

Belgian stew on base of dark beer with mash potatoes

Sesame crusted tune laying on mango, avocado and cucumber tartar

T-bone served with lava Stone with baby carrot and hummus

Mousaka

Zucchini flower stuffed with white cheese

Orzo with prawns and baby squid and fresh parsley

Dessert

Chocolate mouse

Tiramisu

Oreo cheesecake

Apple crumble

Creme Brulé

Mango merengue

Chocolat coulant with vanilla ice

White chocolate soup with berries

Baklava