

CHRISTMAS MENU - Delivery

SALADS (2 kinds)

"Christmas Feast" with French salad, colorful lola and bell peppers, pomegranate, parmesan flakes, crispy prosciutto, roasted pine nuts and balsamic vinaigrette with honey

"New York" with cabbage, apple, mayonnaise, walnuts, caramelized bacon & cinnamon

APPETIZERS AND SIDE ORDERS (4 kinds)

Stuffed Mushrooms with cheese and smoked ham

Tart Quiche Lorraine with cheese and cold cuts

"Baby" Potatoes roasted with fresh butter and thyme (V)
Pasta or Vegetable **Soufflé** (V)

MAIN DISHES - MEAT (3 kinds)

Traditional **Christmas Turkey** cut in servings.
(It can be carved either in fillets)

Accompanied by stuffing with minced beef, chestnuts, pine nuts
(raisins are optional)

Pork roll with semi-sweet wine sauce and plums

Beef burgers stuffed with cheese and BBQ sauce

DESSERT

Buche de Noel marron - **GIFT**



PRICE LIST:

- ◆ Price for Xmas Menu for 10 people: € 220
- ◆ Price for Xmas Menu for 15 people: € 300
- ◆ Price for Xmas Menu for 20 people: € 380

For any extra person +€18,00 per person *(is valid for more than 20 people)*

The above prices do not include VAT

***Place you order for Christmas day until 21.12.18**
FREE transportation fee within Attica – tel: 210 32 47 719

NEW YEAR'S EVE MENU - Delivery

SALADS (2 kinds)

“**Tabouleh**” with colorful **quinoa**, vegetables marinated in citrus vinaigrette, onion, chopped cucumber, tomato and parsley (V)

“**Vegetable Feast**” with colorful bell peppers, pomegranate, parmesan flakes, prosciutto and balsamic vinaigrette with honey (V)

CHEESE BOARD

A variety of cheeses, Greek and imported
Accompanied by breadsticks and dried fruits



APPETIZERS AND SIDE ORDERS (3 kinds)

Handmade stuffed cabbage rolls in egg lemon sauce

Handmade **crepés** stuffed with ham and cheese

Sliced potatoes “dauphinoise”

Or

“**Baby**” **Potatoes** roasted with fresh butter and thyme (V)

MAIN DISHES - MEAT (3 kinds)

Whole suckling pig roasted slowly in its juices and flavored with green apples & grape syrup, a beautiful crispy skin is created and is accompanied by honey - mustard & apple sauces.

Knuckle of pork cooked in black beer, accompanied by celeriac purée

Blanquette Beef (blanquette de veau)
with fresh mushrooms and wine sauce

DESSERTS

Profiterole with milk chocolate - **GIFT**

New Year's Cake flavored with orange zest (*upon request*)

PRICE LIST:

- Price for New Year's Menu for 10 people: € 250
- Price for New Year's Menu for 15 people: € 370
- Price for New Year's Menu for 20 people: € 480

For any extra personh +€24,00 per person
(*is valid for more than 20 people*)

The above prices do not include VAT

***Place you order for New Year's Eve day until 28.12.18**
FREE transportation fee within Attica – tel: 210 32 47 719