



SERVED MENU PREMIUM

WELCOME DRINK:

We welcome your guests with refreshing Champaign cocktails:

Kir Royal
&
Cocktail Bellini

Passage appetizers with drinks:

Crostini with marinated prawns with lime and coriander

Melon nouzettes with **prosciutto**

SALAD

Mango, pear, sour apple, Valerian, crumb by royal crab legs, lime dressing and
mousse from black roe

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Lemongrass sorbet with fresh mint leaves

MAIN COURSE

Fillet of veal with Morchella mushroom sauce
Served with **asparagus** and **rustic mashed herbs**

DESSERT

Mousse Ferrero Roche in Florentino hazelnut nest

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Flavored Filter **coffee & espresso**

DRINKS

White wine "**Paragka**" **Ktima Kyr Gianni**. Variety Roditis
Red wine "**Paragka**" **Ktima Kyr Gianni**. Variety Sourblack, Merlot and Syrah

Soft drinks regular and light,
Mineral Water, all in unlimited consumption



Tel: +30 210 3247719

Web: www.ktimadiamond.gr, E-Mail: info@ktimadiamond.gr



SERVED MENU DELUXE

WELCOME DRINK: We welcome your guests with refreshing Champaign cocktails:

Moshato D' Asti
&

Cocktail Mimoza

Passage appetizers with drinks:

Crostini with vinegary octopus and parsley

Tartaletes with mousse of smoked deli meats and flavor of mint

A' COUSRE

Tabuleh of beluga lentils with marinated sea bass fillet in citrus fruit juices

SALAD

Mesklan salad with chips from smoked salmon and pomegranate dressing

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Mandarin sorbet

MAIN COURSE

Strip loin or **Rib Eye** 4 pepper sauce

Grilled asparagus

New Earth potatoes with speck and rosemary

DESSERT

Chocolate souffle with Madagascar vanilla **ice cream**

DRINKS

White "**KANENAS**" **Tsantali**. Variety Muscat of Alexandria and Chardonnay

Red "**KANENAS**" **Tsantali**. Variety Mavroudi and Syrah

Soft drinks regular and light,

Mineral Water, all in unlimited consumption



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