

Menu

by chef Zoe

LUNCH

STARTERS

Cherry Tomato, Cucumber, Sea Fennel, Onion, Capers and Xinomizithra Salad with Oregano Oil.

White Tarama Mousse with Dill Oil and Black Caviar.

Bruschetta with Parsley Pesto and Marinated Anchovies.

MAIN COURSE

Sautéed Sea Bass with Mashed Potatoes, Lime Zest, Sauce.

Bouillabaisse and Finocchio Pickled.

DESSERT

Bougatsa Cream with Caramelized Crust Sheet, Cinnamon Crumble and Maple Syrup.

DINNER

STARTERS

Broccoli, Cranberry, Bacon, Pumpkin and Almond Salad with Yogurt Sauce and Croutons.

Manouri Cheese Fillet Breaded with Almonds and Served with Tomato Jam.

Beef Carpaccio with Dijon Sauce, Arugula, Parmesan, Smoked Salt, and Olive Oil.

MAIN COURSE

Osso Buco Slow-Cooked in a Rich Tomato and Wine Sauce, Served with Creamy Mashed Potatoes and Gremolata.

DESSERT

Blueberry Cheesecake with Graham Cracker Crust and Whipped Cream.



ONEIDA₂