



MENU

70 EUR PER GUEST

NOTE: DISHES AND THEIR INGREDIENTS MAY CHANGE AS THE SEASONS CHANGE.
WE WILL INFORM YOU ABOUT THE CHANGED FLAVORS AS YOUR CELEBRATION DATE APPROACHES.

STARTERS AND SALADS WILL BE SERVED TO SHARE, PRESENTED ON THE TABLE

BITE-SIZE APPETIZERS (ALL SERVED)

BREAD WITH LEMONGRASS CREAM AND SHRIMP
BREAD WITH OLIVE CAPONATA AND ANCHOVY
SALAMI BASKET WITH BACON JAM AND FRESH CUCUMBERS
CROISSANT WITH TRUFFLE PÂTÉ AND PINE NUTS
CROISSANT WITH ROASTED PEPPER AND WALNUT CREAM, TOPPED WITH BEEF

SALADS & APPETIZERS (ALL SERVED)

SALAD WITH ARTICHOKEs AND CASHEW CREAM
TUNA CEVICHE MARINATED IN GREEN LIME JUICE
CHEESE SELECTION WITH HOMEMADE TOMATO JAM, HOMEMADE BREADSTICKS, NUTS, AND BERRIES
MEAT APPETIZER WITH PORK CRACKLING SEASONING, BACON JAM, AND PICKLED & MARINATED VEGETABLES

MAIN COURSES (CHOOSE)

BEEF DISH
OR
FISH DISH
OR
VEGETARIAN DISH

DESSERTS (CHOOSE ONE)

YOGURT PANNA COTTA WITH PASSION FRUIT AND MANGO
OR
CAKE OF YOUR PREFERRED FLAVOR (100 G PER GUEST)
THE CAKE WILL BE BROUGHT OUT AND SLICED AT THE TABLE FOR GUESTS.



CAKES FOR YOUR CELEBRATION

- MINIMUM ORDER WEIGHT OF CAKE – 1 KG.
- THE PRICE INCLUDES
100 G. OF CAKE FOR EACH GUEST

VANILLA STRAWBERRY

CHOCOLATE CHERRY

**TRADITIONAL ENGLISH “BANOFFE”
WITH BANANAS AND CARAMEL**

**PASSION FRUIT MOUSSE
WITH RASPBERRY JELLY AND BLUEBERRIES**

**CASHEW NUT AND CARAMELIZED CRUMB
VEGAN, LACTOSE-FREE**



DESSERTS AND SWEETS

THESE DELICACIES CAN BE ORDERED ADDITIONALLY.

DESSERTS ARE CALCULATED IN UNITS

ORDER AT LEAST 15 PCS. OF THE SELECTED TYPE OF DELICACIES
(MINIMUM ORDER FOR CANELÉ – 30 PCS.)



MINI FRENCH CANELÉ WITH NATURAL BUTTER AND RUM - 1,50 EUR/PC.
CHOCOLATE CRISPY COOKIE WITH HOMEMADE MARSHMALLOW - 3,00 EUR/PC.
VANILLA CUPCAKE WITH RASPBERRIES AND CREAM CHEESE - 3,00 EUR/PC.
"LOLY POPS" - 3,00 EUR/PC.





MENU FOR THE LITTLE ONES

FROM 3 TO 12 YEARS OLD

29 EUR / CHILD

NOTE: DISHES AND THEIR INGREDIENTS MAY CHANGE AS THE SEASONS CHANGE.
WE WILL INFORM YOU ABOUT THE CHANGED FLAVORS AS YOUR CELEBRATION DATE APPROACHES.

SNACKS

LAYERED MEAT AND CHEESE "PIE" WITH TOMATOES
SANDWICH WITH CREAM CHEESE AND CUCUMBERS
FRUIT AND BERRY BOWL

MAIN COURSES (CHOOSE)

HOMEMADE CHICKEN SKEWER, SERVED WITH FRENCH FRIES AND FRESH VEGETABLES

OR

COTTAGE CHEESE PANCAKES WITH MASHED STRAWBERRIES

DESSERTS (CHOOSE ONE)

YOGURT PANNA COTTA WITH PASSION FRUIT AND MANGO

OR

CAKE OF YOUR PREFERRED FLAVOR (100 G PER GUEST)
THE CAKE WILL BE BROUGHT OUT AND SLICED AT THE TABLE FOR GUESTS.

DRINKS

NATURAL APPLE JUICE

