

## WEDDING MENU I

Welcome drink - Prosecco

Mini Appetizers



Salmon tartare with green apples and lime



My new Grec salad with red watermelon, feta and olive coulie



Root duck fillet with figs, thyme, baby potatoes and grilled vegetables



Petit fours and macaron five stars



Wedding cake



Vinsanto liqueur 4 years



Tea, Coffee



€65 / per person

## WEDDING MENU II

Welcome drink - Prosecco

Mini Appetizers



Homemade ravioli with Atlantic shrimp in hazel sauce and green tea



Tomato trilogy on rocket salad mat with grilled goat cheese, hazelnut and vinsanto sauce



Saint Jacques Rossini with veal fillet



Fruit tart with fresh cream in raspberry coulis and vanilla Madagascar ice cream



Wedding cake



Vinsanto liqueur 4 years



Tea, Coffee



*€85 / per person*

## WEDDING MENU III

Welcome drink - Prosecco

Mini Appetizers



White grouper fillet on greens and white wine sauce, with Santorini capers and dill



Salads with scallops, sundried tomatoes sauce, wild greens and lime sorbet



Wellington veal fillet in aged red wine sauce, potato tart and mini buttered vegetables



Mini assortments of baklava, saraigli, kataifi new style



Wedding cake



Vinsanto liqueur 4 years



Tea, Coffee



*€105 / per person*