MARINA PENTECOST SUNDAY BRUNCH 8 June 2025 from 11:30 a.m. to 2:00 p.m.

Selection of bread and rolls | butter | herbed cottage cheese arphi | Obazda arphi

STARTERS

selection of smoked fish | creamed horseradish various meat and fish pâtés Sauce Cumberland vegan and vegetarian vegetable terrines assorted antipasti | rocket salad prawn skewers | Wakame seaweed salad mixed leaf salads in season toasted nuts | various dressings toasted nuts | croûtons red radish- cucumber-potato salad | three bean salad | farmer's salad rice salad "Indian Style" with chicken raw carrot salad | pickled vegetables

coconut ginger carrot soup ${f V}$

MAIN COURSES

braised ox cheeks chicken shashlik skewers "Mediterranean Style" variation of gourmet fish

parsley potatoes \vee | sage gnocchi \vee | long grain rice $\vee \vee$ | fusilli pasta \vee vegetables in season \vee | ratatouille \vee

DESSERTS

Panna Cotta | mango pulp ✓ raspberry tartlets ✓ New York cheesecake ✓ strawberry yogurt cup cakes nut strudel | vanilla sauce ✓ assorted cheese tray | grapes | nuts | fig mustard ✓

per person including a glass of sparkling wine \in 49

Vvegetarian VV vegan