## MARINA PENTECOST BRUNCH

# 8 and 9 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 red radish- cucumber-potato salad | three bean salad | farmer's salad rice salad "Indian Style" with chicken raw carrot salad red beets with raspberry vinegar

coconut ginger carrot soup $\mathbb V$ 

### 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