

SOLETO

Christmas menu 2019

by Chef Efstratios Kalathakis

PRE STARTER

*Cappuccino from caramelized fennel with crayfish
& sweet pink pepper*

STARTER

*Foie gras with wild strawberry jelly, pistachio crumble,
caramelized quince & black chocolate drops*

FIRST COURSE

*Velvet soup from "karljohan" mushrooms, served with wild
forest mushrooms ragou, black carrots & "cress" flowers*

SORBET

Mango sorbet with mint syrup

MAIN COURSE

*Wellington beef fillet in crunchy puff pastry sheet served with
beetroot puree, Peru potatoes, cherries in sweet Samos
wine & black pepper sauce*

DESSERT

*Creme brulee Royal with fresh vanilla & liquid brown sugar,
served with blackberry sorbet, crispy butter biscuit
& caramelized almonds*