



Christmas Dinner 24/12/2024

Cold Appetizer

Turkey with plums sauce, roast beef with mustard, shrimps cocktail sauce
selection of salmon, selection of fish terrine

Fresh Leaves Salad

Salad bar with lollo rosso, lollo bionda, frisee, rucola, Shredded carrots,
cucumber, cherry tomatoes, red radish, shredded cheese, bacon bits, croutons

Salad Dressings

French dressing, balsamic dressing, yoghurt dressing, thousand islands
dressing, virgate sauce, French dressing

X-mas Mixed Salad

Seafood salad with tomato vinaigrette, shrimp avocado salad, chicken salad
with curry and roasted nuts, tuna salad, beetroot salad, wheat salad with oranges
quinoa salad

Oriental Corner

Babaganouge, taboula, tomia, hummus, tahina

Mono Portion Dishes

Salmon tartar, crêpe with crab sticks, half shell mussels

Soups

Creamy seafood chowder & Clear beef consommé with mushroom ravioli

Carving station

Roasted turkey stuffed with chestnuts & dry fruits sauce

Main courses

lout fillet with spinach farce in saffron sauce, baked salmon lasagne with
vegetables, beef fillet with red wine sauce, potatoes gratin, mushroom with
creamy sauce, seafood stuffed artichokes, mixed seasonal vegetables, seafood
rice & mushroom rice, cheese stuffed chicken with herbs



live Cooking

Grilled lamb chops mint sauce, fresh salmon, loop de mer, shrimps 16.20,
calamari, dill saffron sauce
sundried tomato sauce

Cheese Corner

Selection of international and local cheese with grapes and nuts
assortment of our bakery with different kind of bread loaves, white and brown
rolls, French baguette & butter

Dessert Buffet

Christmas pudding, strawberry mousse, white chocolate mousse, macarons
Christmas tree, mix dark chocolate, crème brûlée, walnut tartlet, baked
cheese cake, brownies, Christmas chocolate, chocolate pope, assorted
cookies, paradise cream, tropical fruit, chocolate snickers, opera cake,
Daiquaice with pistachio, carrot cake, chocolate fudge, apple pie,
strawberry tartlet, pistachi tart, lemon tartlet, raspberry with white chocolate,
blueberry chocolate mousse, black forest, cheese tart, hazelnut basbousa,
konafa with cream, shakalma, balh Elsham, baklava with nuts konafa with
nuts, fruit display