

# Menu

## Snacks

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<b>Marinated olives</b>	5 €
Chef's marinated olives from Crete, ciabatta	
<b>Roasted nuts</b>	5 €
Selection of roasted nuts and seeds (8)	
<b>Cheese and Meat Plate</b>	15 €
Savory cheese selection, South-European meat bites, chilli-lemon aioli, homemade marinated olives, home made jam (3,8,9)	

## Light meals

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<b>Fishbite</b>	6 €
Beetroot and fennel-cured salmon, marinated beetroot and goat cheese cream (1)	
<b>Pink roast</b>	6 €
Venison fillet, redcurrant sauce, pistachio nuts (2,8)	
<b>Ormisson's Salad</b>	6 €
Fresh salad, avocado, zucchini, olive oil-orange curd, roasted nuts, halloumi cheese or marinated tofu (1,2,8)	
<b>Rich and plentiful fish soup</b>	6 €
Lightly creamy soup from the day's catch, mussels, ginger, chilli, vegetables (1,7,10)	

# Main dishes

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<b>Catch from the net</b>	16 €
Gently roasted fish of the day, <i>Hollandaise</i> sauce, potatoes, broccoli and carrots (1,3)	
<b>Red meat</b>	20 €
Chef's selection of fillet steak, red wine sauce, potato mash with truffle butter, mushrooms	
<b>Small bird</b>	16 €
Quail, celery mash, salad chicory, grapes (1,7)	
<b>Mutton</b>	12 €
Slowly roasted mutton stew, seasonal vegetables with tomatoes and beans	
<b>Today's pasta</b>	8 €
Chef's selection of pasta, our waiters will gladly specify (1,4)	
<b>Chickpea</b>	12 €
Cutlet from chickpeas and greens, coconut milk sauce, black root, almond (7,8,9)	

# Desserts

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<b>Death by Chocolate</b>	6 €
Selection of Chocolate, meringue, berry sauce and lemon cream (1,3)	
<b>Panna Cotta</b>	5 €
Mixed cream Panna Cotta with berry sauce (1)	
<b>Handmade Ice Cream</b>	2 €/ball
Vanilla, brownie, salt-caramel, pistachios, strawberrycurd (1)	
<b>Happy memories from childhood</b>	5 €
Vanilla ice cream, whipped cream, meringue, banana, chocolate sauce (1,3)	
<b>Ladies Only</b>	6 €
Sorbet & cremant (6)	
<b>Cheese delicacy</b>	4€
Chef's selection of cheese, buckwheat chips, macadamia nuts, kumquat jam (8)	