GB ROOF GARDEN

HOTEL GRANDE BRETAGNE

LUNCH-DINNER MENU

The menu, based on the Mediterranean culinary tradition and the application of modern haute cuisine techniques, is created of premium fresh raw materials and inexhaustible inspiration.

Lunch 13:00 — 17:00 · Dinner 17:00 — 02:00 (last order 23:45)

HOW TO READ THIS MENU

A mark appears beside a dish only when the house prints it there.

DIETARY MARKS

- Vegetarian

THE LINE BENEATH A DISH

Mozzarella burrata

zucchini, tomato jam, balsamic vinaigrette and pine nuts

Prices are in euros, as the house prints them.

THE ALLERGENS THIS MENU DECLARES

LUNCH-DINNER MENU

APPETIZERS & SALADS

Soup of the day 24

Green bean salad 29
samphire, baby leaves, pistachio and dry 'anthotyro' cheese
— Vegan option available 29€

Mozzarella burrata 30
zucchini, tomato jam, balsamic vinaigrette and pine nuts

Seabass tartare 33
spicy lemon dressing, avocado, jalapeño, coriander

Marinated seafood trilogy 36
lime-basil 'granita', chilli pepper and chives

Greek salad 25
with tomato, feta cheese P.D.O., capers and carob rusks
— Vegan option available 24€

Oven-roasted eggplant 25
tomato cream, yoghurt and crispy onion
— Vegan option available 25€

Squid tagliatelle 41
with caviar, green peas, fennel beurre blanc and cream with ink

PASTA & RISOTTO

Ravioli with Volaki cheese from Andros island 32
roasted pepper sauce, 'oxymeli', herbs and olive

Homemade potato gnocchi 34
Stracciatella, nduja and roasted pistachio
— Vegetarian option available 30€

Lemon risotto 41
grilled scallops, green pea cream with basil and bottarga
— Vegetarian option available 34€

VEGETARIAN

Subject to market availability and hotel's meat-maturing unit.

LUNCH-DINNER MENU

PASTA & RISOTTO · CONTINUED

Spaghetti alla chitarra 41
shrimp tartare with olive oil and citrus, coral sauce

FISH

Grilled fish of the day 59
and steamed vegetables with extra virgin olive oil and lemon (220 gr)

Charcoal-grilled seabass 60
green curry sauce, steamed mussels, avocado salad with green peas and herbs

Grilled dover sole 59
charcoal-grilled green beans, almond, grape chutney and verjuice

FROM OUR GRILL

Free range chicken breast 45
crispy wing, roasted corn and purée, buckwheat and thyme sauce

Charcoal-grilled lamb saddle 51
slow-cooked leg of lamb terrine, roasted potato, hazelnut romesco cream and baba ghanoush

Black Angus ribeye steak (330g) 65
served with triplecooked fries and mustard butter

Premium meat cut (800gr) 165
Subject to market availability. Served with: Grilled seasonal vegetables | Pan-roasted mushrooms with parsley and garlic | Crispy salad leaves with avoicado, grilled corn, onion and coriander | Potato purée and 'allumette' | Sauce 'Au poivre' and béarnaise

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VEGETARIAN

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DESSERT MENU

DESSERTS

Tiramisu 16
Cuillère biscuit soaked in espresso and lime syrup, espresso caramel and marsala tiramisu cream

Pecan & Fig Paris-Brest 16
Choux pastry, black-cardamom fig compote, pecan chantilly and caramelised pecans

Strawberry Puff Tart 16
Crisp puff pastry, strawberry confit, Papua New Guinea vanilla whipped cream, strawberry sorbet and streusel

Floating Island (Gluten and sugar free) 16
Vanilla blancmange, orange blossom crème anglaise, orange crémeux and fresh orange zest

Chocolate Tart 16
Cocoa shortbread tart, cocoa nib sorbet, chocolate espuma, grated chocolate and fleur de sel

Ice cream and sorbet selection 8 per scoop

VEGETARIAN

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