WINTER GARDEN

HOTEL GRANDE BRETAGNE

MENU

HOW TO READ THIS MENU

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

DIETARY MARKS

- Vegetarian
- Vegan

THE LINE BENEATH A DISH

Greek salad

with feta cheese P.D.O., oregano, barley rusks and vinaigrette

We welcome inquiries from guests who wish to know whether any dishes contain particular ingredients.

THE ALLERGENS THIS MENU DECLARES

AFTERNOON TEA

Served from 12:00 to 20:00

AFTERNOON TEA AT THE HOTEL GRANDE BRETAGNE

Traditional Afternoon Tea — 60

Includes: your choice from a curated selection of tea or coffee. Selection of finger sandwiches from our bakery: smoked salmon | egg - mayonnaise; roast beef | cucumber - watercress. Freshly baked scones with lime crumble and cranberries, served with a variety of seasonal homemade marmalades and clotted cream. Desserts and cakes prepared by the Hotel Grande Bretagne pâtisserie. Buckwheat crepe with compte.

Traditional Afternoon Tea, with a glass of champagne (150ml) — 70

With a glass of champagne (150ml).

VEGETARIAN VEGAN

TAX INCLUDED. Municipality Tax 0,75%. VAT Food 13%. VAT Alcoholic and Non Alcoholic Beverages 24%.
All fish are responsibly and sustainably sourced. All tea and coffee are sustainably certified.
Extra virgin olive oil is used for salads, sunflower oil is used for frying.

MENU

CAVIAR

SELECT FROM

Beluga €120/10gr | € 480/50gr
An exclusive caviar with pearly - grey eggs, smooth texture, perfect balance and butter flavour with subtle notes of hazelnut

Oscietra € 80/10gr | € 390/50gr
Classic, golden-hued, renowned for its bouquet of flavors reminiscent of the sea and fresh walnuts

Served with freshly baked 'blinis', classic garnish and a glass of champagne or Premium vodka

APPETIZERS

Tsar-Cut® Salmon 37
avocado salad, orange and homemade mayonnaise with pickles

Greek cheese selection 29
Served with cherry tomatoes, dry fruits and nuts. Syros San Mihali P.D.O. | Andros Volaki | Sifnos Manoura | Truffle Gruyere | Naxos Arseniko P.D.O.

Greek & International cured meat selection 30
Served with pickles and spicy mustard. Prosciutto di Parma | Salame finocchiona | Spanish fuet | Italian Mortadella | 'Siglino' from Mani

SALADS

Greek salad 19
with feta cheese P.D.O., oregano, barley rusks and vinaigrette

Caesar salad 25
with romaine lettuce, spicy dressing, bacon and grilled chicken
— or topped with smoked salmon 30

Buckwheat salad 25
with quinoa, avocado, dry fruits, almonds and cauliflower steak with eastern spices

Green salad with spinach and lettuce hearts 25
grilled haloumi, figs, walnuts and homemade vinaigrette with honey and lemon

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SOUPS

Soup of the day 19

BURGERS

American burger (240gr) 39
Fresh Black Angus beef patty, cheddar cheese and bacon on a brioche bread served with coleslaw, tomato, onion rings and French fries

Lobster brioche roll 47
Fresh lobster served on a freshly baked brioche, homemade mayonnaise-curry sauce, French fries and crisp green salad

Vegan burger 28
Organic vegetable burger with beans and guacamole, served on a carob bread with crunchy sweet potatoes

Also available on a white bun

SANDWICHES

Avocado toast 26
on a whole grain bread, smoked salmon and cream cheese

Croque Monsieur 24
with beef pastrami and truffle

The GB club sandwich 28
toasted triple white or brown bread with grilled chicken, mayonnaise, omelette, bacon, lettuce, tomato and French fries

PASTA & RISOTTO

Wild mushroom risotto with fresh truffle 29

Mini rigatoni with Buffalo mozzarella 25
tomato and basil

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PASTA & RISOTTO · CONTINUED

Homemade ravioli carbonara — 29
with Italian pancetta, Pecorino cheese and truffle

Shrimp orzo pasta — 38
with tomato and herbs from our garden

MAIN COURSES

Grilled fish of the day with herbs — 56
olive oil and lemon sauce. Served with hot potato salad or steamed rice with lemon confit or seasonal steamed vegetables

Grilled meat cut of the day — 59
Served with French fries or grilled vegetables with rocket leaves with balsamic vinegar

OUR CLASSICS

Traditional chicken soup — 19
finished with egg & lemon

Fish salad 'athinaiki' — 32
Steamed fish of the day, vegetables, mayonnaise sauce with herbs and lemon

Crepes — 27
Crepes filled with cheese and mushrooms

"Lachanodolmas" — 28
Cabbage with minced beef, dill and egg –lemon sauce

DESSERTS

Lemon tart with spices — 16
Vanilla 'pâte sablée' with spiced frangipane, lemon compote, lemon 'crémeux' and crunchy burnt meringue

St. Honoré Vanilla — 16
Caramelized puff pastry and choux, vanilla pastry cream, vanilla Chantilly

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DESSERTS · CONTINUED

Crème Brûlée Vanilla 16
Caramelized cream and Madagascar vanilla ice cream

Chocolate & Hazelnuts 16
Chocolate biscuit flourless, crunchy praline, chocolate mousse and bitter chocolate cream

Almond Nougatine 16
Fluffy cake with orange blossom syrup, almond cream and dacquoise, Chantilly and caramelized almonds

'Galaktoboureko' custard pie 14
with crispy phyllo and mastiha ice cream

Freshly cut seasonal fruits 14

Ice cream and sorbet of your choice € 5 per scoop

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BEVERAGES

COFFEE

Filter coffee / Decaf	9.5
Greek coffee	9
Greek double coffee	9.5
Espresso / Decaf	9
Freddo Espresso	10
Double Espresso	10
Cappuccino	10
Freddo Cappuccino	11
Double Cappuccino	11
Café latte	9.5
Café macchiato	9.5
Frappé	9.5

COFFEES OF THE WORLD

Irish coffee with whisky and cream	17
Mexican coffee with Kahlua and cream	17
Parisian coffee with cognac and cream	17

CHOCOLATE

Hot or iced chocolate	10.5

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CHOCOLATE · CONTINUED

Hot chocolate with whipped cream	11
Russian chocolate with vodka and cream	17

HERBAL INFUSIONS

Mountain Tea	10
Camomile	10
Verbena	10
Mint	10
Granny's Garden	10
Vanilla Rooibos	10

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