

ROOM SERVICE

7/7 FROM 12 AM TO 11 PM
IN ROOM AND RESTAURANT

STARTERS

WATERMELON AND FETA SALAD Roasted pistachios and fresh mint	8€
TOMATO GASPACHO Parmesan shavings, toasted rye bread rubbed with garlic	9€
CAVAILLON MELON, SERRANO HAM Porto reduction, fresh chives	10€
CREAMY BURRATA Eggplant confit with pomegranate syrup, fresh pomegranate	13€

MAIN COURSES

EGGPLANT PARMESAN WITH HALLOUMI GRATIN Pesto with herbs	18€
LAMB KEFTA WITH DATE SYRUP Lebanese spiced rice, red onion pickles	20€
SEA BREAM FILLET, GRILLED SEASONAL VEGETABLES Hazelnut and basil sauce	21€
FARM CHICKEN SUPREME WITH TAOUK SPICES Orange marinade, herbed sweet potatoes, garlic cream	21€

BOARDS

Charcuterie (white ham, serrano, rosette) Vegetable pickles	17€
Cheeses (Tomme Grise, Emmental and Brie de Meaux) Pear chutney with pomegranate syrup and walnut	17€
Mixed (charcuterie, cheeses) Vegetable pickles and pear chutney	17€

DESSERTS

Panacotta with 55% chocolate, almond and hazelnut praline cream	8€
Seasonal fruit clafoutis, bourbon vanilla and crushed roasted almonds	8€
Fresh strawberries, citrus chantilly and zest	9€
Sweet shortbread, pears poached in sangria-style red wine, spicy coulis	9€
Emki Pop ice cream selection: - crunchy chocolate - strawberry - watermelon, lime, basil - exotic	6€

KIDS MENU

Chicken and fried potatoes	12€
Chocolate cake with praline cream	6€