

Easter Sunday

BUFFET MENU

Building H
13:30-16:00

COLD APPETIZERS

Traditional smoked aubergine dip
Traditional tzatziki
Spicy cheese spread with feta, graviera
& red peppers
Selection of olives & olive paste
Greek cheese platter with walnuts &
olive oil rusks

WARM APPETIZERS

Oven-roasted potatoes with oregano & lemon
Boiled seasonal greens with olive oil & lemon
Grilled oyster mushrooms
Traditional handmade spinach pie
Traditional cheese pie with local feta

SALADS

Traditional potato salad with olive oil, onion & dill
Seasonal green salad with walnuts
Traditional Greek salad

MAINS

Spit-roasted lamb
Goat slow-cooked in a traditional wood-fired oven
Traditional 'kokoretsi' (spit-roasted lamb intestines)
Pork spit roast
Traditional grilled sausages
Traditional handmade gogles pasta with fresh butter & goat-sheep
mizithra cheese

DESSERTS

Fresh seasonal fruits
Galaktoboureko (custard pie with syrup)
Walnut cake with syrup
Chocolate cake
Selection of chocolate Easter eggs

77€/PER PERSON

beverages are excluded