BABIOLE

FESTIVE *Menu*

GRILLED HALLOUMI & FIG SALAD (N) 110
Mix Greens, Grilled Halloumi Cheese, Roasted Figs, Walnuts, Honey, Thyme & Balsamic

FOIE GRAS & ROASTED GRAPES (N) 195
Seared Foie Gras, Roasted Red grapes, Thyme, Walnut, Honey, toasted Brioche

MYDIA ME KRÉMA (A) 125
Mussels, White Wine, Shallots, Garlic, Parsley & Cream

MAIN COURSE

KLEFTIKO 240
Slow-Braised Lamb Shank Served with Lemon roasted Potatoes, Feta Crumble & Tzatziki

GRILLED SEA BREAM 260
Orzo, Feta, Kalamata Olives, Grilled lemon

SPINACH & FETA RAVIOLI (V) 165
Homemade Ravioli Filled with Feta Cheese & Spinach, Lemon Cream and Dill

DESSERT

CHOCOLATE YULE LOG 85

MIX BERRIES PAVLOVA 65
Lemon whipped cream, mix berries