Nobilis unch Break

MENU I	MENU 2
Green salad with cherry tomatoes, cucumber, carrot, graviera cheese, carob soil and Florina pepper vinaigrette	COLD SALAD WITH RED CABBAGE, CELERY ROOT, GREEN APPLE AND DULCE MUSTARD VINAIGRETTE
TAGLIATELLE WITH SALMON MARINATED IN PERNOD RICARD, MASCARPONE CREAM WITH LEMON VERBENA AND LIME	GRILLED CHICKEN FILLETS, LUKEWARM POTATO SALAD WITH FLORINA PEPPER, HERBS AND SAUCE À L'ANCIENNE
CHOCOLATE BROWNIES WITH HAZELNUTS AND SALTED CARAMEL	FLUFFY MILK CHOCOLATE BAVAROIS WITH AMARETTO BISCUITS AND FRUITS OF THE FOREST COMPOTE
CHOICE OF COFFEE	CHOICE OF COFFEE
28 / PP	26 / PP
MENU 3	VEGAN MENU
Crunchy salad with tri-colored quinoa, sour cream with citrus fruits, cranberries and baby rocket leaves	Quinoa salad with herbs, avocado, tomato petals and red fruit vinaigrette
Mini burgers with sweet paprika and mint, risotto alla Milanese with Pecorino cheese from Amfilochia and Kozani saffron	RISOTTO WITH PUMPKIN AND WHITE ASPARAGUS CREAM FLAVORED WITH SAGE
PAVLOVA WITH CRISPY MERINGUE, COOL LEMON CREAM AND RASPBERRY CHUTNEY	COLD FRUIT SALAD IN A MINT MOCKTAIL AND LIME SORBET
CHOICE OF COFFEE	CHOICE OF COFFEE
30 / PP	25 / PP