

Consulting Dinner Menu – Modern Greek & French Cuisine

Refined dinner menu developed for high-end culinary projects, blending Greek soul with French precision.

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Starters

Tarama Mousse & Shallot Gelée Velouté mousse of smoked cod roe with white wine shallot gelée and nori oil. Served with crispy tortilla petals.

Consommé de Tomate à la Grecque Crystal tomato consommé scented with thyme and ouzo. Finished with herb oil and pickled cherry tomato.

Croquette de Lountza & Sauce Romesco Slow-braised cured pork from Tinos, formed into croquettes. Served on almond-piquillo pepper emulsion with microgreens.

Mains

Agneau Roulade aux Herbes Sauvages & Fava Lamb roulade filled with wild Greek greens and garlic confit. Served over Santorini split pea purée, lamb reduction and lemon zest.

Bar Grillé, Poireau Fumé & Mousse de Citron Seared sea bass with charred leek purée, lemon espuma, and Kalamata olive dust.

Desserts

Dark Chocolate Tart with Olive Oil & Orange Bitter chocolate ganache in crisp tart shell, with orange zest and a hint of Greek extra virgin olive oil. *(Vegan option available)*

Vanilla Semolina Cream with Almond Biscuit Soft semolina-based custard with subtle vanilla notes, served with almond biscuit crumble and cinnamon dust.

Thank You!