The Soup Bowl

Cream of mushroom soup with a dumpling - 16.00
Tomato soup and cream with an aroma of orange - 16.00
Onion soup served with pastry curls and Parmesan cheese - 16.00
Breeze: Yoghurt and cucumber soup with an aroma of olive oil and mint - 16.00

Soupe de jour - 16.00

Light And Easy

Good Morning Breakfast (served until 11:30am)
Orange, grapefruit, lemonade, salted cheese, smoked cheese, mushroom omelette,
salad, cheeses, butter, jam and honey, rolls and preserves - served with "bagelock" - 24.00
Home-baked muffins served with butter, honey and jam - 6.00
Butter or chocolate-filled French croissants served with butter, honey and jam - 6.00

Our muffins and croissants are freshly baked daily

Escargot: Baked Escargot shells served with garlic butter and fines herbes - 38.00
Versaillles: Goose liver paté in Marsala served with toasted rolls - 45.00
Calypso: Hot goose liver in crème de cassis sauce, port wine sauce or two - fruit sauce - 54.00
Overnight Mushroom: Spinach - stuffed fresh champignon mushrooms wrapped in a crisp,
deep-fried envelope, served with a salad - 37.00
Spring Flowers: Flowers of smoked salmon and cream cheese served with toasted rolls - 43.00
Forest Schnitzel: Jordan River mushrooms in an envelope of breadcrumbs and sesame seeds,
served with mushroom sauce and a side salad - 35.00
Famagusta: Lightly sautéed Haloumi cheese and pesto sauce in a filo pastry pocket,
served with a side salad - 37.00
Izmir: A concoction of four cheeses and peppers in a puff pastry covered with puppy and sesame
seeds, served with a side salad - 29.00
Potatoes: A smoked potato with a tuna \ mushroom \ bolognese sauce \ spinach creamed in
Parmesan cheese filling, served with a side salad - 27.00
Crepe: Blintzes filled with mushrooms creamed with cheese and
served with vegetable slices - 27.00

Savory Quiches

Broccoli and Roquefort: Broccoli flowers, cream and béchamel sauce,
creamed in Roquefort cheese - 28.00

Mushroom: Fresh champignon mushrooms in cream sauce, cheeses and eggs - 28.00

Leek and Onion: Leek and onion rings in béchamel sauce and Cheddar cheese - 28.00

Spinah and Mozzarella: Steamed spinach, cream and mozzarella cheese - 28.00

Salmon and Broccoli: Broccoli flowers, cream and béchamel sauce,
garnished with smoked salmon flowers - 29.00

Cheese and Smoked Goose Breast: Smoked goose breast in four cheeses,
on a bed of zucchini and cream - 29.00

Lasagna: Pasta, broccoli, tomato sauce and a selection of cheeses - 32.00

The quiches are served with vegetable flowers and the cold dressing of your choice

Bagels and Toast

Toasted Cheese with chive creamcheese - 3.00

Sofia: Filled with Bulgarian cheese, yellow cheese and tomato - 27.00

Nova Scotia: Smoked salmon with cheese - 29.00

Blue: Roquefort cheese, yellow cheese and smoked breast of goose - 29.00

Corned Beef: Slices of pickled beef creamed in yellow cheese - 29.00

Creamed Tuna: Toast with a tuna and yellow cheese filling - 28.00

Your toast is served with colosalio, a green salad, iceberg lettuce

and a cold dressing of your choice

The Bread Basket

Our rolls are freshly baked daily using white and wholemeal flour.
The bread basket is served with high quality imported Irish butter,
seasoned with fresh herbs - 5.00
The Salad Bowl

Village Plus: Fresh vegetables, cherry tomatoes, mushroom/slaw, sprouts, green beans, a sprinkle of sunflower seeds, pine nuts and cranberries. 25.00

Village: An average sized Village Plus - 20.00

Vitality: Fresh fruit salad, yoghurt and granola - 26.00

Acropolis: Avocado (in season), cherry tomatoes and cucumber on a bed of lettuce.

greek-milk cheese, olives and honey - 20.00

Blue Moon: A crisp bed of vegetables, lettuce, cherry tomatoes, apple, Roquefort cheese and walnuts decorated with orange slices - 26.00

Umm Kalthoum: Goat milk cheese and dates halved in olive oil with rosemary, served on a bed of lettuce garnished with sun-dried tomatoes and pine nuts - 31.00

Nicotine: A selection of vegetables on a bed of lettuce, cherry tomatoes, potato, green beans, artichoke hearts, onion, egg and tuna - 26.00

Selig: A bed of crisp lettuce and vegetables, cherry tomatoes, slices of smoked turkey and pickled pearl onions served with a Dijon mustard sauce - 33.00

California: Pasta, chicken breast, broccoli, flouwer, roasted pepper and goat cheese, seasoned with basil

vinegar and a sprinkle of walnuts - 34.00

Hawaii: A chicken breast and pineapple salad, seasoned with brandy sauce and served on a bed of vegetables garnished with cashew nuts - 38.00

Dressings: Recital, Vinagrette, Thousand Island, Yoghurt, Garlic and Fines Herbes

Skillet Sautéed

Alsace: A mound of sausages fried with crisp vegetables on a bed basil vinaigrette.

served with mustard and sauce - 34.00

Mandarin: A selection of lightly sautéed vegetables with chicken breast and rice noodles garnished with Chinese pecans - 35.00

Alaska: A selection of crisp vegetables sautéed on a skillet with slices of sautéed served with a lemon garlic sauce and garnished with cashew nuts - 35.00

Haloumi: Fried Haloumi cheese served on a bed of crisp vegetables, cherry tomatoes, pine nuts and Chinese pecans - 35.00

Farmer: Skillet-fried slices of crisp goose breast, cherry tomatoes and walnut chips served with onion bread on a bed of vegetables - 36.00

Ocean: A selection of seafood and sautéed on a bed of green beans and red cabbage lightly sautéed in a white wine sauce and garnished with toasted walnut chips and cashew nuts - 37.00

France - China: Smoked breast of goose, slices of potato, carrots, broccoli (in season) and celery fried in a soy-orange sauce - 31.00

Poultry: Slices of of smoked turkey breast, chicken and goose in a cream and brandy sauce, served with crisp onion bread on a bed of vegetables - 36.00

From the Smoke House

The curing of food by smoking is an ancient method of cooking. After steeping in various liquids that impart taste and aroma, the slices of meat or fish are baked in the oven, not by heating, but with the smoke of wood shavings, soaked in wine, brandy or tea leaves. The meat is tenderized as it cooks in the smoke and absorbs the unique and delicate taste and aroma.

We smoke our meat and fish daily after steeping in delicate sauces that contain no chemical additives, and serve them with the sauces shown. This method of cooking is typified by preparation without frying, cooking or steaming, and the meat preserves its nutritional value and natural texture.

Breast of goose - 32.00

Half a spring chicken - 48.00

Chicken breast and vegetables in teriyaki sauce - 47.00

Ratatouille - 30.00

Salmon filet steak - 55.00

Grilled steak - 39.00

Sauces: Garlic, Fines Herbes, Dijon Mustard, Madagascan pepper and Orange, Apple and Brandy, Lemons, Orange and Ginger

Dishes from the smoke house are served with hot side dishes

Meat and Poultry

Schnitzellets: Breaded mini schnitzel with sesame seeds and served with Dijon Mustard or bearnaise sauce - 45.00

Lightly sautéed chicken breast with rice and Curry and Banana, Garlic and Cream, pear and red wine, in Cajun sauce, served with a sautéed potato - 47.00

Grilled chicken drumstick, skin served with yoghurt sauce - 48.00

Zurich: Strip of chicken breast with rice in terrine sauce, served as hot skillet - 49.00

Cordon Recital: Chicken breast stuffed with cheese and ham served with gorgonzola in Dijon mustard sauce - 55.00

Two individual "Hamburg" served in smoked goose breast garnished with gorgonzola and served with aubergine sauce - 59.00

Riblet steak: graded to your taste with a choice of sauces of your choice - 58.00

Pork tenderloin in mustard served with a "Saxony", served with sauce - 61.00

Meat and beef animals are killed in a humane manner and are "Slaughtered" served with sauce - 61.00

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Meadowstone, Grassfed, Dijon Mustard, Herbivore, Madagascan Pepper, Wine and Must, Apple and Brandy, Madagascan, Pepper and Orange, Marsala, Orange and Ginger, Port Wine, Lemons, Soy and Honey, Delicate Yoghurt.
Pasta

Caesar: Fettuccine in a Roquefort, olive oil, cream and walnut sauce - 31.00

Pasta Pesto: Spaghetti in a pesto and pine nut sauce - 31.00

Bolognese: Spaghetti in a meat and fresh tomato sauce - 31.00

Milanese: Spaghetti with tomato sauce and finest herbs - 25.00

Carbonara: Spaghetti with smoked breast of goose and cream sauce - 33.00

Ravioli: Ravioli pockets filled with cheese, served with tomato sauce and creamed with Parmesan cheese - 33.00

Mediterranean: Fettuccine and a selection of seafood in a cream and garlic sauce - 38.00

Carbo - Fredo: Fettuccine with cream sauce, mushrooms and smoked breast of goose - 36.00

Fiord: Fettuccine in cream sauce with salmon - 36.00

Alfredo: Fettuccine in cream and mushroom sauce - 32.00

Fish And Seafood

New Zealand oysters in garlic sauce - 39.00

Calamari rings in a crisp batter, served with paella; a dish of rice and seafood. Served with Thousand Islands dressing - 49.00

Fresh shrimps fried in butter and served in a cream and garlic or red wine sauce - 65.00

Seafood dishes are served with a fresh salad and the cold dressing of your choice

Salmon filet steak steamed in a fish stock or fried - 54.00

Dan River salmon - 59.00

Dan River trout - 59.00

Grouper steak in butter - 55.00

St. Peter’s fish - 46.00

Fish dishes are served with hot side dishes and the sauce of your choice

Hot Beverages

Espresso / Double espresso - 2.00 / 4.00

Decaffeinated espresso / double - 7.00 / 8.00

Cafe au lait - 7.00

Very large cafe au lait in a glass mug - 8.00

Decaffeinated cafe au lait - 7.00

Personal filter: Arabic, Orange, Chocolate, Irish Cream, Swiss Chocolate or Vanilla - 10.00

Filter coffee - 7.00

Instant coffee - 8.00

Instant coffee with milk - 9.00

Tea in a choice of flavors - 7.00

Cappucino - 9.00

Chocomio - 9.00

Hot chocolate - 8.00

Choco with walnut liqueur - 12.00

Rum and coconut flavored choco - 12.00

Irish Cream coffee - 12.00

Café Sambuca - 12.00

Café Frangelico - 12.00

Cold Beverages

Fresh orange or grapefruit juice - 8.50

Homemade lemonade - 6.50

The Fruit Basket: Fresh iced fruit juice - Mango, Strawberry, Peach, Melon, Pineapple, Pear, Litchi - 11.00

Any combination of two or more flavors - 12.00

Cold or iced coffee with ice cream and whipped cream - 8.50 / 12.00

Highlander with whipped milk - 11.00

Cold lemon or peach flavored tea - 8.00

Iced choco with ice cream and whipped cream - 12.00

Milkshake - 12.00

Draft Carlsberg Lager - 9.50

Tuborg Beer - 9.50

Maccabe - 9.50

Orf - Cider - 9.50

Cola, Sprite, Kinley, Diet Cola, Diet Sprite - 7.00

Carbonated cider - 7.00

Perrier water - 8.50

Soda water - 6.00

Mineral water - 7.00

Prices do not include a service charge
The Sweet Trolley

Mozart: Three layers of chocolate cream separated by walnut meringue - 15.00

Concorde: Chocolate cake, mousse mocha and cocoa meringue sticks - 15.00

Chocolate Mousse: Chocolate cake, chocolate mousse and cream - 15.00

Walnut Chocolate: Chocolate cake with walnuts, chocolate mousse and cream - 15.00

Chocolada: All chocolate cake, mousse and icing - 15.00

Fudge and Walnut Tart: A rich chocolate cake with walnuts, covered with ice cream and whipped cream - 22.00

Mocha: A mocha coffee cream torte - 15.00

Cheese Crumble: A base of soft pastry with a cheese mousse and pastry crumbs - 15.00

Blackberry Cheese: A pastry base with cheese mousse and blackberries - 15.00

Raisin Cheese: A cheesecake baked with raisins in its base - 15.00

Swiss Cheese: Cheesecake and cream served with hot chocolate - 21.00

Diet Cheese: A sugar-free cheese and cream cake decorated with fruit - 15.00

Lemon Meringue Pie: Lemon cream and meringue in a pastry shell - 15.00

Cream Delight: Torte with mocha cream and meringue layers - 15.00

Strudel: Apple strudel in a thin pastry served with ice cream and whipped cream - 21.00

Lemon Mousse: Layers of meringue and velvety lemon mousse - 15.00

Fresh fruit salad served with cream - 18.00

Pafaits: Choco, Orange, Fiamenta, Cappuccino - 19.50

Sorbet: Strawberry, Lemon, Grapefruit, Campari - 19.50

Crepes: A sweet crepe filled with rum-flavored cheese and raisins or fresh fruit, served with ice cream and whipped cream - 24.00

Eskimo: Ice cream in a choice of flavors, served with whipped cream - 17.00