



Season Menu

Appetisers:

Homemade pumpkin soup (vegetarian) G, I 13,50
With Hokkaido pumpkin and coconut milk

Arugula salad with manouri cheese (vegetarian) G,H,J 16,50
With walnuts, pomegranate and balsamic dressing

Pegasus Winter Salad (vegetarian) G,H,J 18,90
Arugula with fresh oranges, walnuts, goat cheese,
Beetroot and orange dressing

Main dishes:

Lamb crowns with red wine sauce G, 32,90
With triplets and sweet Mavrodaphne sauce

Mushroom truffle risotto (vegetarian) A,G,I, 21,90
Fresh mushrooms, truffle oil

Linguine with pork fillet A,G, 25,50
In Calvados cream sauce

Dessert:

Pegasus Pumpkin A,G,H 10,50
Creamy Hokkaido pannacotta with homemade jam

Chocolate soufflé A,C,G 10,90
Warm chocolate cake
With liquid core and vanilla ice cream