



ORIZON

ALL DAY MENU

A LA CARTE

DESSERTS

Warm semolina halva with caramelized fruits, chocolate & cinnamon ice cream
13€

Galaktoboureko with vanilla cream, strawberries & syrup
14€

Orange pie with white chocolate mousse & Madagascar vanilla ice cream
15€

Profiteroles with vanilla cream choux & rich chocolate
14€

Lemon sorbet
4€

Ice Cream [*Madagascar vanilla · Chocolate · Pistachio · Strawberry · Cinnamon*]
4€

Seasonal fruit selection
23€

Greek Cheese Selection - Aged Cretan gruyere, Mytilene olive oil cheese, Metsovo smoked cheese & Ithaca blue, served with chutney, nuts & breadsticks
29€

BY NIKOS MICHAILIDIS



RAW LUXURY

Below is the list of officially recognized food allergens. If you have an allergy to any of the following, kindly inform our service team so they can assure the safety of your meal.

eggs / milk / sesame / fish / crustaceans / gluten / peanuts / nuts / celery / mustard / cereal / soy/lupine / sulfites / mollusks

All our prices are in euro and inclusive of 24% VAT and all legal taxes. Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received. The hotel is obliged to have printed documents, in a special case beside the exit for setting out of any existed complaint.

Legally responsible: Vassilis Keritis