

Celebrate with us!



Christmas Eve & New Year's Eve

2026 MENUS

Christmas Eve Menu

Butternut squash velouté with chestnut spume

Fresh made gnocchi with light cream and speck

Wild arugula salad with Greko negro prosciutto,
Aegina pistachios and fig vinaigrette

Roasted turkey roulade with Christmas stuffing,
oven baked new earth potatoes and chestnuts

Black forest with maraschino cherry

Coffee or tea

Mignardises

- * Christmas Eve Dinner 120 € per person.
- * Children up to 8 years old 70 € per person.

*The above rates include all taxes and service charges,
but do not include wines or spirits.*

New Year's Eve Party

Salads

- Waldorf with red cabbage and green apple, orange with black sesame and yogurt dressing
- Baby spinach and valerian salad, tangerine, walnuts, and Roquefort
- Arugula with figs, pomegranate, parmesan cheese flakes with aged balsamic vinegar

Cold items

- Fresh spring rolls with smoked duck and vegetables
- Garlic Gruyere staffed mushrooms
- Home cured beetroot gravlax salmon, fresh herbs, and Chios mastic
- Tonato deviled eggs
- Goat cheese stuffed dates
- Selection of Greek cheese and cold cuts with dried fruits, breadsticks, and homemade marmalade

Carving Station

- Whole roasted suckling pig with mustard and carob syrup

Hot Items

- Roasted butternut squash soup scented with ginger and almond
- Spinach stuffed lamb rolls with feta cheese cream
- Grilled ribeye with mushrooms and Porto wine sauce
- Turkey fillet glazed with Dijon mustard and carob honey
- Sea food pilaf with fresh tomato and herbs
- Quiche Lorraine with smoked cheese and noumboulo fumikado
- Tortelloni with smoked salmon and ricotta

Desserts

- Baba au rum
- Pana cotta with forest fruits
- Pistachio financier
- Variety of cakes
- Festive Christmas desserts

- * Champagne and New Year's cake are included in the price.
- * New Year's Eve Party 130 € per person.
- * Children up to 8 years old 70 € per person.

*The above rates include all taxes and service charges,
but do not include wines or spirits.*

New Year's Eve Gala Menu

Amuse Gueule

Scorpion fish and grouper chowder scented with yuzu and Greek saffron

Crayfish tartar, beetroots, and black garlic

Kumquat sorbet with champagne

Baby leaf mix salad with goat cheese gratin, noumboulo fumikado and pomegranate vinaigrette

Braised wild boar in Barolo wine, shiitake mushrooms ragout and winter vegetables, leek mousse and potato confit

or

Tournedos of beef, madeira gravy with truffle, grilled white asparagus and potatoes pave

Citrus fruits, dark chocolate, and lemongrass

Crunchy almond base flavored with lemon verbena, dark chocolate montée, glazed citrus fruits confit

Vanilla namelaka, apple, hazelnut

Vanilla cream, caramelized apple, hazelnut praline, caramel sauce

Coffee or tea

Mignardises

- * Champagne and New Year's cake are included in the price.
- * New Year's Eve Party 230 € per person.
- * Children up to 8 years old 130 € per person.

*The above rates include all taxes and service charges,
but do not include wines or spirits.*



New Year's Breakfast

For non-residents who wish to enjoy New Year's breakfast at
our "IOANNIS"
Roof Garden Restaurant, our festive buffet will be available
from 05:00am to 11:00am.

New Year's Breakfast 40 € per person.

*The above rates include all taxes and service charges,
but do not include wines or spirits.*