Royal Olympic

ATHENS

Christmas Eve Menu

(Roof Garden Restaurant IOANNIS)

Mushroom velouté soup with hazelnut espuma

Radicchio & arugula salad with dried figs
Warm goat cheese with pomegranate vinaigrette

Gnocchi with roasted squash cream, crispy prosciutto Greco Nero
and Aegina pistachio

Turkey roulade with Christmas stuffing, chestnut mousse,
gratin potatoes and carob honey gravy

Madagascar bitter chocolate mousse with salted caramel and fruit pearls

Coffee or tea
Mignardises

Christmas Eve Dinner 130 € per person.
Children up to 8 years old 80 € per person.

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

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New Year's Eve Buffet Dinner

(Panorama Hall)

Salads

Waldorf with red cabbage and green apple, orange with black sesame and yogurt dressing

New earth potatoes, veal sausage with warm dijon mustard vinaigrette

Baby spinach and valerian salad, tangerine, walnuts and roquefort

Arugula with figs, pomegranate, parmesan flakes with aged balsamic vinegar

Starters

Fresh spring rolls with smoked duck and vegetables

Garlic gruyere stuffed mushrooms

Home cured beetroot gravadlax salmon, fresh herbs and Chios mastic

Tomato deviled eggs

Goat cheese stuffed dates

Selections 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 amaretto

Spinach stuffed lamb rolls with feta cream

Grilled veal tenderloin tagliata and mushrooms in Porto wine sauce

Rice with steamed mussels and seafood, fresh tomato and herbs

Quiche Lorraine with smoked cheese and noumboulo fumikado

Creamy gnocchi with sage and prosciutto

Desserts

Baba au rum

Bouche noel

Forest fruits panna cotta

Dark chocolate gateau

Festive Christmas desserts

Champagne and New Year's cake are included in the price.

New Year's Eve Buffet Dinner 140 € per person.

Children up to 8 years old 80 € per person.

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New Year's Eve Gala Menu

(Roof Garden Restaurant Ioannis)

Amuse Bouche

Crayfish bisque soup, crayfish tartare with lime,
Kozani saffron espuma, wakame breadstick and Mani hand – harvest sea salt

Sauteed tuna in roasted celery root, green apple and sesame

Forest fruits sorbet with champagne

Chervil and hartwort salad, Greek sheep prosciutto, medjool dates,
San Michali Syros cheese with pine nuts and aged balsamic vinegar

Braised wild boar in Cabernet Sauvignon wine with caramelized shallots
Smoked crushed potato puree with winter truffle

or

Beef fillet Tournedos, charred leek cream and shiitake mushrooms ragout
Potato fondant with winter herbs

Nougat mousse in a chocolate shell
Orange Crémeux

Coffee or tea
Mignardises

Champagne and New Year's cake are included in the price.

New Year's Eve Gala Menu 240 € per person.

Children up to 8 years old 140 € per person

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

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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 12:00am.

New Year’s Breakfast 45 € per person

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