

## 'Alteya' Sunreef 70 Menu

### **Breakfast Menu**

Classic English breakfast  
Crispy bacon and scrambled eggs  
French toast with vanilla sauce and blueberries  
Eggs Benedict  
Eggs Royale with caviar, asparagus and salmon  
Overnight Mokka oats with coconut milk  
Porridge served with raisins and banana  
Eggs and fries  
Fresh fruits selection  
Pancakes with bacon and maple syrup  
Crepes "Suzette" prepared table side  
Granola with dried fruits and honey  
Avocado, cottage cheese and honey toast  
"Power up" bowl with avocado, boiled egg, quinoa, dates and figs  
Greek yogurt with fresh raspberries and strawberries

### **Salads**

Capreze salad  
Tuna salad  
Mixed green salad with shrimps and octopus  
Burata cheese salad with cherry tomatoes and basil dressing  
Insalata Mista  
Lemon marinated eggplant with tomatoes and Feta  
Endives with pears, walnuts and blue cheese dressing  
Roasted vegetables with Parma ham, balsamic reduction and parmesan cheese  
Lobster salad with corn and French dressing  
Marinated beetroot salad with chives and sour cream dressing  
Caesar salad with shrimps  
Mixed lettuce salad  
Niçoise salad with tuna and French beans  
Classic Greek salad

### **Cold starters**

Assorted bruschetta  
Prosciutto wrapped melon  
Artisan cold cuts board  
Crostini with foie gras and onion jam  
Crab meat with Guacamole  
Tuna Carpaccio with Parmegiano and olive oil

### **Soups**

Catch of the day fish soup  
Gazpacho soup  
Bisque soup  
Minestrone Soup

**Hot starters**

Fresh mussels with wine and butter sauce  
Sautéed shrimp with Sambuca and garlic  
Shrimp skewers with mango salsa  
Grilled octopus with burrata and truffles  
Arancini with truffles and Mozzarella cheese  
Beef Albondigas (mini meat balls in spicy tomato sauce)

**Pasta**

Seafood linguini  
Angel hair with truffle-mushroom sauce  
Penne a la formagio  
Angel hair pasta Agli olio  
Rigatoni Bolognese  
Tortellini Alfredo with mushrooms, garlic and lemon

**Risotto**

Mushrooms  
Asparagus and truffle  
Shrimps  
Vegetable  
Saffron  
Greens

**Main Course**

Scallops and seafood mixed grill  
Lobster "Termidor"  
Sea bass rolled in salmon mousse with carrots sauce  
Seafood mix Provencal style  
Paella "Marisco"  
Turbot fillets with citrus "beurre-blanc" sauce  
Turbot "Fish&Chips" with sauce "Tartare"  
Shrimps hot pot  
Poached salmon with leek and light lemon cream sauce  
Beef fillet steak served with grilled asparagus and pepper sauce  
Veal chops served with mashed potatoes and Romesco sauce  
Lamb chops with ratatouille and potato gratin with truffles  
Veal Saltimbocca served with risotto  
Chicken Scaloppini in Piccata sauce  
Chicken Supreme with goat cheese and spinach served with creamy polenta with Parmesan  
Beef medallions with gremolata and roasted peppers

**Desserts**

New York cheesecake  
Fruits tart with crème Chantilly  
Chocolate mousse with coffee cream  
Rice pudding with white chocolate and saffron  
Cherrie pie  
Apple crumble with rum and resins  
Toffee cheesecake  
Brownie with miso caramel  
Chocolate gateaux with hazelnuts  
Coconut rice cakes  
Fruit salad with champagne sauce

*Menu subject to change.*