

## ROOM SERVICE

7/7 FROM 12 AM TO 11 PM  
IN ROOM AND RESTAURANT

### STARTERS

PUMPKIN AND ZAATAR CREAM SOUP 9€  
Pumpkin soup, hazelnut crunch, light zaatar cream

TRIO OF QUINOA, HERBS AND DRIED FRUIT 9€  
Quinoa, dried apricots, sweet figs, herb salad and peanut pistou

SMOKED EGGPLANT CAVIAR AND MARINATED SALMON 10€  
Smoked eggplant caviar, crisp vegetables, salmon marinated in ponzu sauce, roasted sesame seeds

AVOCADO SHRIMP NEW HOTEL 10€  
Avocado, lime-marinated shrimp, feta, pomegranate and sumac garlic cream

### MAIN COURSES

PARMIGIANA HALLOUMI 16€  
Eggplant parmesan baked with halloumi

CHICKEN AND BATATA HARA 18€  
Chicken, soujouk spice rub, roasted potatoes with garlic and smoked paprika

COD, CREAMY RISOTTO AND PARMESAN CHEESE 20€  
Roasted cod with garlic butter, creamy mascarpone risotto and parmesan crumble

COOKED LAMB SHOULDER 6 HOURS 22€  
Lamb shoulder sweet and sour confit and smoked green wheat with 7 spices

### BOARDS

Lemon confit and cumin tapenade, crunchy vegetables and toasted bread 10€

Charcuterie (white ham, serrano, rosette) vegetable pickles 17€

Cheeses (Tomme Grise, Emmental and Brie de Meaux) pear chutney with pomegranate syrup and walnut 17€

Mixed (charcuterie, cheeses) vegetable pickles and pear chutney 17€

### DESSERTS

Citrus fruits, rose syrup and fresh mint 8€

Chocolate mousse, candied rose petal, crunchy almonds 9€

Caramelized pineapple pavlova with arak 9€

Panna cotta with pistachio, orange blossom and crushed praline 9€

### KIDS MENU

Chicken and homemade mashed potatoes 12€

Chocolate mousse 6€