



# XMAS MENU

## ΨΩΜΙ ΜΕ ΛΙΝΑΡΟΣΠΟΡΟ

βούτυρο miso

## ΒΕΛΟΥΤΕ ΚΑΣΤΑΝΟ

καραβίδα / bisque

## TARTARE ΜΟΣΧΑΡΙ

πατάτα / foie gras / φαγόπυρο

## "ΡΑΒΙΟΛΙ ΠΑΝΤΖΑΡΙ"

αστακός / yuzu αυγολέμονο

## ΠΑΠΙΑ

πουρές torinambur / τρούφα /  
σάλτσα Perigueux

## ΠΡΟΦΙΤΕΡΟΛ

chestnut patisserie / gianduja sauce

150€

## FLAXSEED BREAD

miso butter

## CHESTNUT VELOUTÉ

crayfish / bisque

## BEEF TARTARE

potato / foie gras / buckwheat

## BEETROOT "RAVIOLI"

lobster / yuzu egg lemon

## DUCK

Jerusalem artichoke puree /  
Perigueux

## PROFITEROLE

chestnut patisserie / gianduja sauce

150€



**BUNGALOW 7**  
ATHENS GLYFADA



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Our company's operational policy centers on safety and quality, both of which are to be consistently delivered to our customers at every level. To attain this objective, we implement an HACCP system in full compliance with the International Standard ISO 22000:2018, ensuring food hygiene and safety. The quality assurance system is extended to all the dishes we provide to our esteemed clientele, and our primary aim is continuous enhancement, so as to meet their ever-escalating expectations. In prices all legal taxes are included (V.A.T Municipal Tax) – Responsible by the law Konstantinidis Anastasios

The oil is olive oil in salads, fried for used vegetables oil. The cheese used is feta. Meat and fish are fresh. The EU food allergen list is available to all guest. P.D.O Protected Destination of Origin. P.G.I Protected Geographical Indication. The store must have a complaints form in 4 languages (GR-GB-FR-DE) \* Frozen Product

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT-INVOICE)

FOOD ALLERGENS Crustacean (shellfish) like crab, shrimp, prawn/ Molluscan shellfish /Cereals with gluten rye / Egg / Milk / Peanuts and Dry nuts / Celery / Mustard / Sulphur dioxide and sulfites / Soya / Fish/ Sesame / Lupin

Please inform us of any allergies.