

# Brown's

BAR RESTAURANT

## APPETIZERS

Lobster Bisque	€ 14	Brown's Caesar's Salad with Chicken Fillet or Shrimps	€ 16
Shrimp Cocktail with Local Greens	€ 16	Fresh Green Salad with Smoked Pork, and Parmesan Flakes	
Veal Carpaccio with Wild Rocket, Parmesan Flakes and Truffle Scent	€ 15	Healthy Greek Salad with Quinoa	€ 12
Tart with Chèvre Cheese, Asparagus, Porcini Mushrooms and Cherry Tomatoes Confit	€ 13	Mixed Salad with Lentils, Blackberries, Pork Belly Slices, Spicy Crouton and Pomegranate Vinaigrette	€ 13

## PASTA

Tagliolini Carbonara	€ 16	Risotto with Hummus, Vegetables and Green Apple	€ 15
Lasagne Bolognese al Forno with Goat Cheese and Fresh Thyme	€ 16		

## MAIN DISHES

Grilled Black Angus Rib Eye Steak	€ 28	Black Angus Beef Burger Served with Spicy Chili & Cognac Sauce or Truffle Butter, Thyme & Onion Jam	€ 22
Black Angus Beef Outside Skirt Tagliata	€ 26		
Lamb Carré with Rosemary and Chili	€ 25	Grilled Salmon Fillet with Ginger Jam and Lime	€ 24
Chicken Brochette with Fresh Thyme and Lime	€ 20		
Vienna Pork Steak	€ 22	Grilled Sea Bass Fillets	€ 24

**All Main Courses are Served with the Side Dish & Sauce of your Choice:**

French Fries	Béarnaise Sauce
Oven Baby Potatoes	Pepper Sauce
Celeriac Purée	Oil & Lemon with Spices
Wild Mushroom Ragout	Horseradish Sauce
Steamed Asparagus	
Seasonal Local Greens	

## DESSERTS

Lemon Pie with Italian Meringue	€ 11	Baba au Rum	€ 11
Éclair with Valrhona Chocolate	€ 10	White Chocolate Macaroon, Mastic Ice-cream with Pink Pepper and Orange Sauce	€ 11
Black Forest in Bianco Cocoa Butter	€ 10		

Extra virgin olive oil used in salads, vegetable oil in fried items and feta cheese is Greek.

Consumer is not obliged to pay if the notice of payment has not been received (receipt – invoice). All prices are inclusive of taxes.