

Restaurant menu

developed by Chef
Shcherbakov Artem

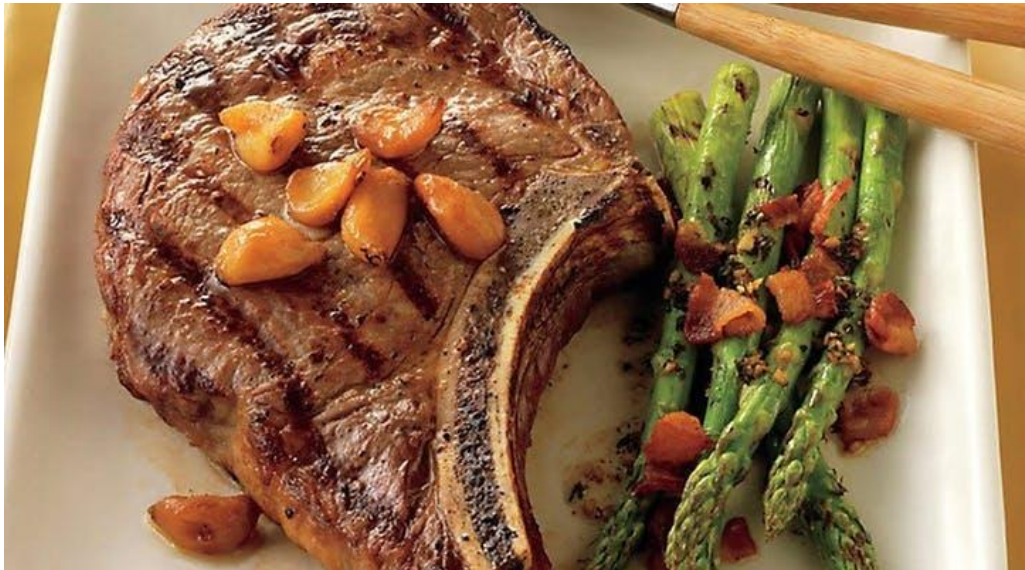
Océan d'Elizabeth

MENU

Menu

Main course

Rib-eye steak with sweet
garlic and fried asparagus
12 €



Tender and juicy ribeye
steak is grilled on a street
grill to a low degree of
roasting and served with
sweet garlic and fried
asparagus

Menu

Main course

Pork medallions with vegetable garnish

11.40 €



Juicy pork tenderloin medallions, grilled with porcini mushrooms and served with fried vegetables in a creamy sauce

Menu

Salads

Classic Greek Salad (Horiatiki)

8 €

Traditional Greek salad with feta cheese and the freshest vegetables dressed with olive oil



Menu

Salads

Warm salad with veal and balsamic sauce
9.40 €

Wonderful, very fresh and aromatic salad with tender veal and balsamic vinegar dressing



Menu Snacks

Italian cheese slices

4 €

Grana Padano, pecorino romano, smoked scamorza, gargonzola and assorted cacioty served with red wine and grated chili sauce



Menu Snacks

Seafood set

6.60 €



An assortment of the freshest seafood delicacies including: Tiger prawns in garlic sauce, octopus stuffed with tomatoes, and salmon in unagi sauce

Menu

Snacks

Tuna tartare with bas

7.90 €



fresh tuna cubes marinated in citrus juice and olive oil
served with balsamic cream and garlic aioli

Menu Drinks

Non Alcohol :

juice (apple/cherry/orange) 0.30 €

tea (green/black/white) 0.30 €



Alcohol :

wine (red/white/rose) for a glass – 3.40 €

beer (lager/stout) for a cup – 3 €