

BBQ Menu

APPETIZER

A bold mix of cold cuts, international cheese, and tapas.

SALAD

Old-fashioned Caesar

Classic Coleslaw

Fresh spinach leaves with poached egg and mustard seed, honey, and lemon dressing

Pickled autumn vegetables

Broccoli and asparagus, pink peppercorns, and olive oil

Create your own salad from green lettuce or radicchio leaves accompanied by olives, red onion, cucumbers, tomatoes, or colorful bell peppers

MAIN COURSE

New potatoes cooked sous-vide with smoked fish

Baked potatoes with garlic, butter, and rosemary sprigs

Pork slices with BBQ sauce and jasmine tea

Grilled corn with fresh coriander, butter, and sea salt

Flatbread, fine blue cheeses, beef strips, and roasted vegetables

Forest mushrooms

Chicken thigh pieces marinated in honey, soy sauce, and ginger

Roasted tomatoes and fresh basil

Assorted Fruits

Assorted Baked Goods

Soft Drinks Package (4 hours)

Sparkling Water 75cl

Pepsi range 25cl

Coffee selection

Natural soft drinks

Prigat range: apple, orange, lemon

Averesti Winery Wine Package + Beer 4 hours

Briant Cabernet Sauvignon SEC

Briant Rose

Briant Sauvignon Blanc

Beer