

g/neration/

**Breakfast
À La Carte.**

• hours of operation: 8:30 am-11:30 am

bakery.

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bread basket.	50 LE
soft roll, baguette, toast, pita	
bakery basket.	100 LE
danish, butter croissant, pain au chocolat, muffins	

cold section.

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selection of cold cuts.	150 LE
cheese platter.	250 LE
mixed green salad.	30 LE

hot section.

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foul with condiments.	30 LE
falafel.	30 LE
eggs.	100 LE
your choice of eggs with:	
<i>mushrooms, tomato, bell peppers, onions, parsley</i>	

side dishes.

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hash browns.	20 LE
sausages.	50 LE
bacon.	50 LE

pastry.

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bircher muesli.	100 LE
yoghurt.	50 LE
homemade jam.	50 LE
seasonal fruit salad.	75 LE

full breakfast.

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full breakfast—1 person.	520 LE
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bread basket, bakery basket, mixed cheese, salmon, mixed cold cuts, yoghurt, omelette

full breakfast is served on the table per person.

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Dinner
À La Carte.

• *hours of operation: 19:00-23:00*

soups.

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tomato soup (spicy). 100 LE

organic whole tomatoes mixed in onion juice, garlic, chilli pepper, and ginger

minestrone soup. 95 LE

healthy vegetables soup

appetizers & salads.

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classic caesar. 150 LE

parmesan cheese, anchovies, croutons, romaine lettuce, caesar dressing

add chicken breast. 180 LE

add poached shrimps. 300 LE

greek salad. 160 LE

tomatoes, kalamata olives, red onions, feta cheese, cucumbers, lemon & basil vinaigrette

market salad. 100 LE

pears, figs, red onions, pecans, cranberries, lemon vinaigrette

jumbo shrimps. 400 LE

avocado, mango, black beans, mixed leaves, roasted hazelnuts, honey coriander dressing

tuna tataki niçoise. 150 LE

saffron potatoes, cherry tomatoes, kalamata olives, green beans

pasta & pizza.

creamy seafood. linguine pasta with shrimps, calamari and mussels	300 LE
truffle risotto. arborio rice, mushrooms, parmesan cheese, truffle oil	180 LE
penne arrabiata. chopped tomatoes, red chilli peppers, garlic and olive oil	150 LE
tagliatelle bolognese. traditional bolognese, extra virgin olive oil, tomato paste	180 LE
margherita. tomato sauce, mozzarella, basil	90 LE
confit salmon. tomato sauce, burrata, dill, capers, charcoal baked onion	200 LE
vegetarian. tomato sauce, mozzarella, onion cream, aioli, roasted cherry tomatoes, arugula	150 LE
confit tuna. tomato sauce, mozzarella, black olives, roasted bell pepper, chives, pickled lemon	180 LE

* All prices are subject to 12% charge and 14%V.A.T.

main course.

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lamb shank. 320 LE

slow cooked lamb shanks seasoned with salt and pepper

ossobuco. 350 LE

veal shanks, short lengths, cooked with chopped onions, crushed garlic, carrot, and butter

mixed grill. 300 LE

chicken breast, lamb chops, kofta, kebab

ginger chicken. 250 LE

half chicken with ginger, tobanjan, garlic, soy sauce

mixed seafood grill. 850 LE

perfectly grilled shrimps, sea bass, calamari, salmon, and crab

cheese burger. 220 LE

ground beef, lettuce, red onion, thinly sliced tomato, and cheese

dessert.

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crème brûlée. 120 LE

tiramisu. 150 LE

cheese cake. 150 LE

blackberry pavlova. 180 LE