

ROOF

restaurant

DELICIOUS MEAL STRAIGHT TO YOUR HOTEL ROOM!

ROOM SERVICE IS AVAILABLE DAILY **17.00- 22.30**

TO PLACE AN ORDER PLEASE DIAL: **4390**

RESTAURANT ROOF RECOMMENDS: 3-COURSE SPECIAL MENU

CHICKEN LIVER PARFAIT

chicken liver parfait, cranberry jelly, fig, mustard seeds, bread

Please choose your main

DUCK | GL

duck fillet, parsnip puree, mini-broccoli, cherry sauce

SADDLE OF LAMB | G

saddle of lamb, Jerusalem artichoke, mushrooms, beans, rosemary sauce

CHOCOLATE CAKE | V

warm chocolate cake, cold chocolate foam, pistachio ice cream,
raspberry-coulis

3- courses: 35 EUR

STARTERS

SEAFOOD-ANTIPASTO For two: 30

Mediterranean snacks of seafood with olives, lemon and dip sauce

MEAT-ANTIPASTO For two: 30

Mediterranean snacks of delicacy sausages, air cured ham and marinated meats,
peppercorns, dip sauces

CHEESE-ANTIPASTO For two: 30

Mediterranean cheeses with olives, spicy jam, cookies and crackers

G - gluten free/ L - lactose free/ V- Suitable for vegetarians

OLIVES | GLV 6

marinated olives with fresh herbs, capers and olive oil

CAESAR | V 10

salad leaves, croutons, cherry tomato, parmesan, anchovy, pine nuts, Caesar salad dressing

king prawns 100g: +5

grilled chicken 100g: +4

PUMPKIN SOUP | GLV 7

spicy cream of butternut squash soup with roasted chickpeas

MAINS

We use lactose free plant-based milk and cream for cooking in the Roof restaurant kitchen

PASTA CARBONARA 10

spaghetti, pancetta-bacon, egg yolk, pecorino, parsley, black pepper

TRUFFLE RISOTTO | GV 10

mushrooms, truffles, rice, pecorino, parsley

DUCK FILLET | GL 18

duck fillet, parsnip hummus, beans, tomato, cherry sauce

SADDLE OF LAMB | G 22

saddle of lamb, Jerusalem artichoke, mushrooms, beans, quinoa, rosemary sauce

DESSERTS

CRÈME BRÛLÉE | GV 7

lemon brûlée, fresh berries

CHOCOLATE-FONDANT | V 8

chocolate cake, pistachio ice cream, raspberry-coulis