

Monday, 18th September 2017

RESTAURANT OLD MILL

Antonis Petrellis
Chef Relais & Châteaux, Old Mill restaurant

MENU

Sautéed crayfish, pesto with Cretan herbs & lemon sauce

Duo of stuffed & fried zucchini flowers

Herbs salad & cherry tomatoes stuffed with "staka", pickled vegetables, "eftazimo"
Cretan bread & sour grape vinaigrette

Orzo pasta with crayfish, smoked "feta" cheese & basil

Lamb fillets on aubergine purée with Cretan "apaki" & yogurt sauce scented with
mint

Cretan cheesecake with "Xigalo", figs & sweet red wine sauce

Wine Selection

Haralambos Papadatos
Sommelier Relais & Châteaux, Old Mill restaurant

Economou, Crete 2013 P.G.I Crete (Assyrtiko)

Digenakis, Prime life 2016 P.G.I CRETE (Vidiano)

Lyrarakis, Kedros 2016 P.G.I CRETE (Liatiko)

Lyrarakis, Mandilari 2013 P.G.I CRETE (Mandilari)

Daskalaki, Silva, Liastos 2009 P.D.O DAFNES CRETE (Liatiko)

Price : 160,00€ per person