

KNOSSOS

RESTAURANT & POOL BAR

HOLY LIGHT DINNER

HOLY SATURDAY, APRIL 19TH

WELCOME

Red Easter Eggs

FIRST COURSE

“Mageiritsa” soup with lamb liver,
egg lemon liaison and dill

“Mageiritsa” vegan mushroom soup (vg) (gf)

SALADS

Steamed garden salad with olive oil lemon
vinaigrette (vg) (gf)

Roasted tomatoes with Feta cheese,
oregano and onion (v) (gf)

Mixed green salad with Haloumi cheese
and grilled veggies (v) (gf)

MAIN DISHES

Slow Cooked beef with fried potatoes
topped with Anthotiro cheese (gf)

Grilled chicken breast
with green asparagus, celeriac purée
and butter lemon sauce (gf)

Cauliflower “Kokkinisto”
with tomato sauce,
served with steamed rice (vg) (gf)

Catch of the day
with citrus local greens fricassée (vg)

Shrimp and seafood cabbage rolls
with rice and egg lemon foam

DESSERTS

Yoghurt ganache with strawberries
in red wine, almond florentine
and lemon sorbet

Chocolate baba with Baileys,
orange compote, gianduja praline montée
and hazelnut ice cream

(v) (vg) (gf)

Vegetarian Vegan Gluten-free



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CRETE