











8th Conference in

Έκτυατία l sciεncε & finαncε

Saturday, May 31 gala menu



menu

Season salad (one every 4 persons)

Feta in phyllo crust with sesame and honey sauce (one every 4 persons)

Mozzarella, zucchini and cherry tomato wrapped in prosciuto

(one every 4 persons)

Options for main course

- a. Grilled pork belly with dry wine sauce
- b. Deboned chicken leg with fresh cheeses, sun-dried tomatoes and pistachio wrapped in smoked bacon
- c. Lamb roasted in red sweet wine with fresh thyme, honey and mustard sauce| all the above included in set menu price |

extras

glass of wine 3,00€
refreshment 2,50€
sparkling water 3,00€
bottle of beer 3,00€
glass of draught beer 2,50€
samos sec 500ml bottle 5,50€
samos psiles korfes 750ml 12,00€
synastria (merlot) 750ml 18,00€