

# *Special Cooking Course*

## CRETAN CHICKEN A' LA CRÈME MENU

*All ingredients come from Kokkiadis Honey Farm*

### STARTER

#### Dakos

Barley nut, organic fresh tomato, olive oil with rosemary, organic caper leaves, fresh oregano, fresh thyme, Cretan cream cheese

### SALAD

#### Greek Salad

Tomato, cucumber, colorful peppers, organic caper leaves, olives, olive oil with rosemary, Cretan cream cheese, salty xerotigano, fresh thyme, fresh onion

### MAIN

#### Cretan chicken a' la crème

Chicken fillet, fresh onion, garlic, pepper, salt, dill, parsley, olive oil flavored with rosemary, sun-dried tomato, Cretan dairy products; graviera, cream cheese and dairy cream

### DESSERT

#### Cretan Profiterole

Flavored crispy pastry balls with lemon, stevia syrup, Cretan cream cheese, jam or sweet spoon of your choice

#### Fresh Fruits

### DRINKS

#### Cretan Rakomelo on the rocks

#### Aromatic Water

MENU CREATED BY VASILIS KONSTANTINIDIS, FOOD DIRECTOR

