

Special Cooking Course
**LAMB WITH GREEN BEANS
& HONEY 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

Lamb with green beans & honey

Cretan lamb, onion, fresh green beans, garlic, pepper, salt, dill, parsley, thyme, aromatic olive oil with rosemary, organic fresh tomato, honey

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

