

# Nobilis Brunch a la Carte Menu

ON THE TABLE	JUICES SMOOTHIES COCKTAILS
<p>FRESHLY BAKED CROISSANTS BUTTER &amp; CHOCOLATE</p> <hr/> <p>FLUFFY MINI BRIOCHE</p> <hr/> <p>FINANCIER WITH PEANUT PRALINE CREAM</p> <hr/> <p>TARTE TATIN</p> <hr/> <p>FRESH BUTTER AND HANDMADE JAM</p> <hr/> <p>YOGURT DESSERT WITH HOMEMADE BITTER CHOCOLATE GRANOLA AND FOREST FRUITS 16</p>	<p>FRESHLY-SQUEEZED ORANGE JUICE 6,5</p> <hr/> <p>FRESHLY-SQUEEZED MIXED JUICE 8</p> <hr/> <p>SMOOTHIES 8</p> <hr/> <p>APEROL BY SAY 12</p> <hr/> <p>HUGO SPRITZ 12</p> <hr/> <p>ESPRESSO CHOCOLATE MARTINI 12</p>
STARTERS	EGGS
<p>QUICHE WITH CORFU BUTTER, NAXOS ARSENIC CHEESE, SPINACH AND CARAMELIZED ONIONS 12</p> <hr/> <p>BAO BUNS WITH BEEF BRISKET, PICKLES CARROT AND ORANGE GLAZE 17</p> <hr/> <p>SALMON WRAP WITH QUINOA, FLORINA PEPPER, ICEBERG, CUCUMBER FLAKES AND MAYONNAISE WITH BASIL PESTO, SERVED WITH A MIXED SALAD 19</p> <hr/> <p>PINSA WITH CRETAN GRAVIERA, FRESH MOZZARELLA, MORTADELLA FERRANO AND HANDMADE BASIL PESTO WITH PISTACHIO 22</p>	<p>CROQUE MADAME WITH FERRANO PROSCIUTTO, MUSTARD AIOLI, MORNAY SAUCE AND CHIVES 18</p> <hr/> <p>EGGS BENEDICT IN ENGLISH MUFFINS, WITH SAUTEED SPINACH, SMOKED FOUANTRE HAM AND HOLLANDAISE LIME 18</p> <hr/> <p>VEGETABLE OMELETTE WITH GORGONZOLA DOLCE AND FLAVORED BUTTER A L'ANCIENNE 16</p> <hr/> <p>WHITE OMELETTE, WITH EMENTAL, FOUANTRE TURKEY AND CHIA SEEDS 16</p> <hr/> <p>SCRAMBLED EGGS IN FLUFFY MILK BREAD WITH SALMON, SLICES OF AVOCADO AND FRESH ONION 19</p> <hr/> <p>KAYANAS IN SOURDOUGH BREAD WITH EVRO POP COUNTRY SAUSAGE AND SPICY FETA CHEESE 16</p> <hr/> <p>EGG FRIED WITH PAILLE POTATOES, BLACK ANGUS TRI TIP AND NOISETTE BUTTER 24</p>
SALADS	MAIN COURSES
<p>CAESARS SALAD WITH BABY GEM, JUICY CHICKEN, PARMESAN FLAKES, CROUTONS AND CRISPY PROSCIUTTO 19</p> <hr/> <p>QUINOA SALAD WITH EDAMAME BEANS, CARROT FLAKES, ZUCCHINI, TOFU AND ORANGE SOY VINAIGRETTE (V) 15</p> <hr/> <p>GREEN SALAD WITH GRILLED SHRIMPS, FENNEL, SPINACH, ORANGE FILLETS, HARICOT BEANS, RADISH AND FRESH HERBS 20</p>	<p>CUT OF DAY</p> <hr/> <p>BLACK ANGUS BEEF BURGER WITH ICEBERG, ROASTED TOMATO TARTARE, BACON, CHEDDAR AND REMOULADE SAUCE SERVED WITH BABY POTATOES AND MIXED SALAD 28</p> <hr/> <p>FRESH SAUTEED SALMON WITH CELERYC CREAM, MIXED SALAD WITH FENNEL AND MISO GLAZE 29</p> <hr/> <p>FRESH GRILLED GROUPER WITH SPINACH FRICASSEE, DILL AND LEMON VELVET SAUCE 49</p> <hr/> <p>CORN FED CHICKEN FILLET WITH SUNDRIED TOMATO RELISH, BUTTER GNOCCHI WITH SAGE AND PARMESAN 'TOUILLE' 28</p>
PASTA - RISOTTI	DESSERTS
<p>PUMPKIN RISOTTO WITH METSOVONE, CHIVES AND CRISPY PROSCIUTTO 20</p> <hr/> <p>SEDANI CARBONARA WITH GUANCIALE STAGIONATO, EGG, 24-MONTH AGED PARMESAN AND TRUFFLE OIL 22</p> <hr/> <p>FRESH LASAGNA BOLOGNESE WITH VEGETABLES, BASIL AND PARMESAN MOUSSE. 18</p>	<p>SYROS ALMOND PIE WITH LEMON CREAM, FOREST FRUITS AND ICE CREAM 10</p> <hr/> <p>FLUFFY CHOCOLATE CAKE WITH GANACHE, BITTER VALRHONA AND MADAGASCAR VANILLA ICE CREAM 10</p>

V = VEGETARIAN

## Nobilis Brunch Menu

I ENJOY "ON THE TABLE" AND THE PREPARATION OF THE EGGS OF YOUR CHOICE, COMBINED WITH COFFEE OR TEA // 35

II ENJOY "ON THE TABLE" WITH COFFEE OR TEA, A CHOICE OF SALADS OR APPETIZERS, EGGS OF YOUR CHOICE AND A GLASS OF PROSECCO // 55

WE USE VIRGIN OLIVE OIL FOR OUR PREPARATIONS. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE INFORM THE WAITER. ALL PRICES ARE IN EUROS. PRICES ARE VALID UNTIL APRIL 2025. THE PRICES INCLUDE SERVICE, MUNICIPAL TAX AND THE VAT. MANAGER DIRECTOR NIKOLAOS KALOGERAS.