

# Chef's gourmet selections

*Cooked to your liking. Served with grilled fresh seasonal vegetable, with your choices of sauce (bleu cheese, green peppercorn, creamy truffle and mushroom) and your choices of garnishes (baked potato, French fries, mashed potato or rice)*

**Surf and Turf** 33.95€

Grilled 6oz/180g American Beef Filet and 6oz/180g Lobster Tail

**Irish Angus Tomahawk Ribeye** 39.50€

Beef Ribeye 28oz/850g

Pan Seared and Flambé with Fine Cognac

**American Wagyu Beef Strip Loin Steak** 49.95€

Center cut 12oz/350g

Pan Seared and Flambé with Fine Cognac

**We recommend the below wines with these dishes**

Wine: Domain Mega Spileo, Mavrodafne, Mavro Kalavritino 30.95€

Masi Costasera, Amarone Classico 46.95€

Vieux Chateau des Combes, Saint Emilion Grand Cru, Merlot, Cabernet Franc 32.95€

**Important notice:** Our food may contain nuts or traces of nut products.

In accordance with the Food Safety Agency all meats are cooked well done.

If you would prefer your meat cooked differently please see your waiter, but please be aware that it may pose a health risk

Please inform our Maitre d'hôtel of your food allergies or diet condition.