



COURT
SAGE & THYME
MEDITERRANEAN RESTAURANT

by Lazarou Chef





Music Album by Simon & Garfunkel, 1966



Parsley, Sage, Rosemary and Thyme.
Uncommon as it may sound, these words formed the title
of the masterpiece album released by
the American music duo Simon & Garfunkel in 1966.
In Greece, these unique herbs and spices
are part of everyday life
and fundamental in our Mediterranean
culinary tradition and diet.

Appetizers

"Taramas"

White Fish Roe Mousse

(🌿 *Gluten*, 🐟 *Fish*)

8,00€

*Octopus Carpaccio

with fava beans mayonnaise and pickled spiny chicory

(🦑 *Crustaceans*, ⚗️ *Sulphur Dioxide*, 🐚 *Molluscs*, 🥚 *Egg*, 🐟 *Fish*)

21,00€

Sea Bass Carpaccio

with ginger vinaigrette and "botargo" roe fish egg

(🐟 *Fish*, 🌿 *Ginger*)

27,00€

*Grilled Squid

With Fish Roe Mousse "Tarama", Baby Lettuce, Pickled Mustard Seeds and ouzo gel

(🌿 *Mustard*, 🐚 *Molluscs*, 🌿 *Gluten*, ⚗️ *Sulphur Dioxide*)

25,00€

Salads

Greek

Tomatoes, cucumber, kalamata olives, pickled onion, cretan cheese "galomizithra", basil, pepper baked and pita bread

(🥛 *Milk*, 🌿 *Gluten*)

14,00€

Green Salad

with zucchini, avocado, red peppers "florinis", cherry tomatoes and mustard vinaigrette

(🌿 *Mustard*, ⚗️ *Sulphur Dioxide*)

21,00€

Pizza

Margherita

Fresh Tomato, Mozzarella and Basil

(🥛 Milk, 🌾 Gluten)

16.00€

Vegetable

Cheese, Fresh Tomato Sauce and Vegetables

(🥛 Milk, 🌾 Gluten)

18.00€

Prosciutto

Fresh Tomato, Wild Rocket, Parmesan and White Truffle Oil

(🥛 Milk, 🌾 Gluten)

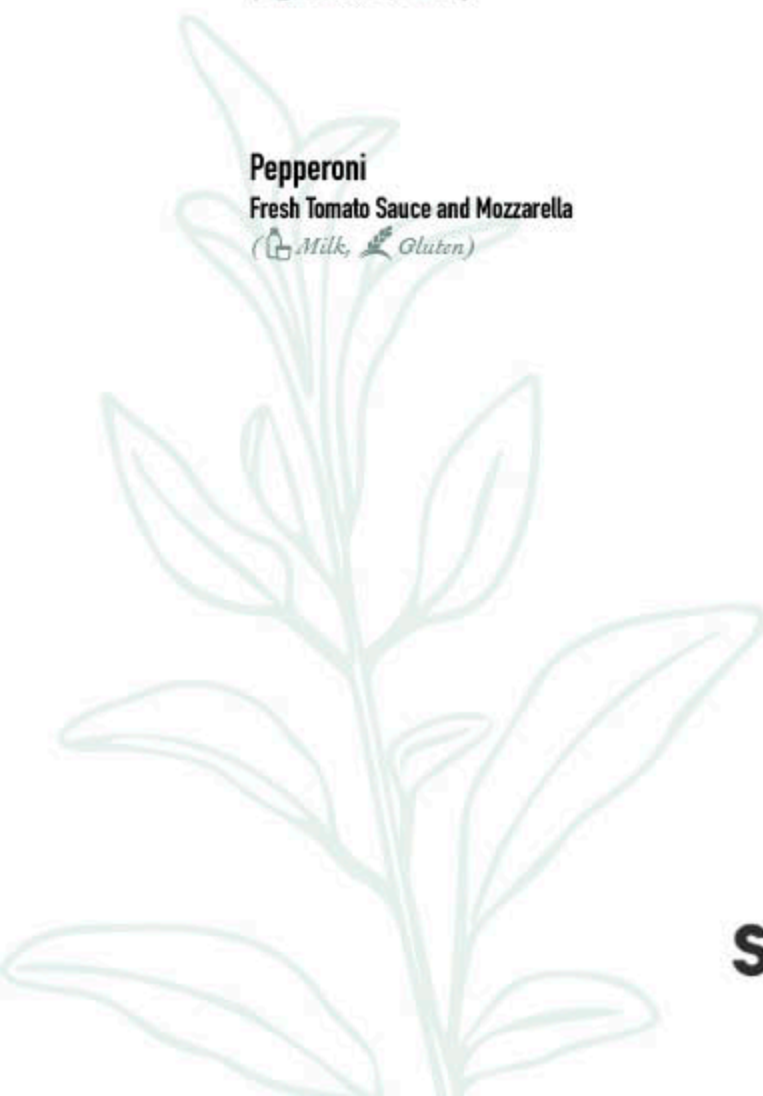
22.00€

Pepperoni

Fresh Tomato Sauce and Mozzarella

(🥛 Milk, 🌾 Gluten)

24.00€



Main Courses

Graviera risotto

With mushrooms ragu, basil, arugula

( Milk,  Mushrooms)

21,00€

Risotto "gemista"

with local herbs and feta cheese

( Milk,  Gluten,  Sulphur Dioxide)

19,00€

Orzo

with Braised beef cheeks and cretan dry cheese "anthotyro"

( Milk,  Gluten,  Sulphur Dioxide)

23,00€

Linguini with shrimp

basil, lime and tomato sauce

( Gluten,  Crustaceans,  Sulphur Dioxide)

27,00€

Grilled Chicken



with herbs, mashed potatoes, gremolata with roasted olives,
sun dried tomato and lemon

( Garlic,  Milk,  Tree Nuts)

22,00€

Sea Bass Fillet

Grilled fresh string beans, boiled greens, artichoke sauce

( Celery,  Fish)

28,00€

Black Angus Steak

Bearnaise sauce and french fries

( Milk,  Egg,  Sulphur Dioxide)

38,00€



SERVING 19:00 - 22:00

*Σε όλες τις παρασκευές μας χρησιμοποιείται έξτρα παρθένο ελαιόλαδο και αρίστης ποιότητας ηλιέλαιο για τηγανητά εδέσματα.
All foods are prepared with extra virgin olive oil and the finest quality sunflower oil for any fried.*

**Στις ανωτέρω παρασκευές χρησιμοποιούνται και φρεσκοκατεψυγμένες ύλες.
All the above dishes also contain freshly frozen ingredients.

*Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.
Services and taxes are included.*

*Το ξενοδοχείο διατηρεί το δικαίωμα αλλαγής των τιμών, του ωραρίου εἰς των ημερών λειτουργίας του εστιατορίου χωρίς προηγούμενη ειδοποίηση.
The hotel reserves the right to alter prices, operating hours εἰς days of the restaurant without prior notice.*

*Παρακαλούμε να μας ενημερώσετε για τυχόν αλλεργίες ή ειδικές διατροφικές ανάγκες τις οποίες πρέπει να γνωρίζουμε.
In case of any food allergy, kindly inform us.*

*Η επιχείρηση είναι υποχρεωμένη να διαθέτει έντυπα δελτία σε ένα ειδικό χώρο κοντά στην έξοδο για την καταγραφή τυχόν παραπόνων.
The establishment is obliged to have a printed form, available in a special location near the exit for the registration of any complaints.*

*Αγορανομικός υπεύθυνος: Νικόλαος Καλλέργης
Market inspector officer: Nikolaos Kallergis*

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The logo for CAYO, featuring the letters C, A, Y, and O each inside a white rounded square, set against a background of light green botanical line art.

CAYO