

MERLIN'S
Restaurant Bar



GRECOTEL CORFU IMPERIAL

Appetizers

GAZPACHO SOUP

with avocado and burrata cream

ANGUS BEEF FILET CARPACCIO

Gruyere cheese, celery root mousseline and sweet and sour aubergine

COOL LETTUCE HEARTS

with goat cheese, Aegina pistachio and figs poached in Port wine

SEA BASS CHEVICHE "ITALIAN STYLE"

Tomato, caper and citrus fruit dressing

PRAWN BRUSCHETTA WITH CRAYFISH TARTARE

Crayfish coral dressing and lemon compote

TORTELLI WITH BEEF FILLING

Ricotta, cream of parmesan and fresh truffle

CREAM OF POTATO WITH EGG YOLK CONFIT

Truffle aroma

TOMATO RISOTTO

with cherry tomato confit and fresh basil

Main Courses

WHITE GROUPER FILET

Cream of fennel bulb and white wine sauce with saffron

BEEF FILET

Aubergine cream with Taleggio cheese and gravy sauce

VEAL CUTLET

served with gratinated pasta and sage sauce

LAMB

with Jerusalem artichoke and thyme sauce

Desserts

AMALFI

White chocolate with limoncello and meringue

BANOFFEE

Banana with caramel and cinnamon biscuit

SEASONAL FRUIT