



A MAGICAL SEASON AWAITS

*Celebrate the most wonderful
time of the year*

NEW YEARS EDITION





Wednesday, 31st of December 2026

Welcome cocktail

Italian bergamot · french vermouth · Peach Melba ·
prosecco · soda

CHEF'S WELCOME

Handmade pouch · poached pear · Greek blue cheese from
Macedonia · walnut pesto

CAPUCCINO

Sweet potato velouté · coconut foam · Grevena porcini
powder · mini pancake with Evrytania prosciutto and
Tsalafouti cheese

KILADA RED SHRIMP

Carpaccio · young lamb's lettuce · passion fruit · black
garlic aioli · smoked chili oil · extra virgin olive oil pearls

SORBET

Pomegranate · Champagne espuma · mint

WELLINGTON

Milk-fed veal fillet · light brioche pastry · Peruvian potato ·
king oyster mushroom · Santorini Vinsanto

CHOCOLATE CUBE

Guanaja Valrhona · red fruits biscuit · chocolate hazelnut
crumble · Timut pepper ganache

COFFEE & MIGNARDISES

210€ per person





Wednesday, 31st of December 2026

Kids Menu

Welcome with a sparkling fruity mocktail

Handmade vegetable pies with crispy filo, feta cream and tomato sauce with oregano and basil

Salad with cherry tomatoes, cucumber, graviera cheese flakes and crispy olive breadsticks



Free-range chicken fillet in an herb crust, olive oil mashed potatoes, baby carrots and lemon sauce

Guanaja Valrhona · red fruit biscuits · hazelnut chocolate crumble · Timut pepper ganache

Children aged 4-12: 130€
Children aged 0-3: complementary





Friday, 1st of January 2027

CHEF'S WELCOME

Soufflé potato · Mani pork cured meat · Graviéra cream ·
tomato chutney with Madagascar vanilla

PUMPKIN

In a crispy tart · smoked pumpkin cream · walnut ·
chèvre cheese · mandarin gel

FROM THE GARDEN

Grilled young lettuce · celeriac cream · caramelized
hazelnut · roasted quince ·
refreshing yogurt sauce with mint

BRAISED VEAL

Pearl onions · parsnip · prunes · red wine jus

ALMOND SABLE

White chocolate · yoghurt mousse · wild strawberries coulis

120€ per person





Wednesday, 31st of December 2026

Kids Menu

Welcome with a fruity mocktail

Handmade ravioli with fine cheeses and a sauce of
Santorini cherry tomatoes and fresh basil

Green leafy vegetables with corn, colorful tomatoes,
parmesan and a crispy olive leaf



Grilled fillets of veal, olive oil mashed potatoes, baby
carrots and lemon sauce

White chocolate · yogurt mousse · wild strawberry coulis

Children aged 4-12: 60€
Children aged 0-3: complementary





@mediterraneanpalacehotel

#HospitalityExcellence



3, Salaminos & Karatassou str.
54626 Thessaloniki (Greece)

+30 2311 240 400

www.mediterranean-palace.gr