



## Vido Restaurant

### Dinner

Welcome to Vido island! Vido is a unique and luxury destination just few minutes away by boat from Ikos Dassia and the town of Corfu. With breathtaking views over the Ionian Sea, Vido restaurant offers a gastronomic experience with dishes inspired from Mediterranean cuisine served in sharing way, which we Greek people love and lived with..

It is a great pleasure for us to welcome You to this unique experience of Vido Restaurant, part of the Ikos Dassia Restaurants



## Welcome Platter

**Our Welcome platter to share with everyone on the table as part of the Greek culture, consists of the following ingredients to present you the very best flavors from the Mediterranean** 15€ for 2 persons

Smoked eggplant salad with Feta and sesame | Tzatziki with cucumber  
Humus with tahini, cumin, lemon and pine nuts | Corfiot tomato salad with sheep cheese 30€ for 4 persons  
Beetroot with yogurt and walnuts

Unsere Willkommensplatte, um die griechische Kultur auf den Tisch zu bringen, mit den folgenden Zutaten, um Ihnen die besten Aromen des Mittelmeers zu präsentieren

Geräucherter Auberginensalat mit Feta und Sesam | Tzatziki mit Gurke  
Humus mit Tahini, Kreuzkümmel, Zitrone und Pinienkernen | Korfiotischer Tomatensalat mit Schafskäse  
Rote Bete mit Joghurt und Walnüssen

Notre plateau de bienvenue à partager avec tout le monde sur la table dans le cadre de la culture grecque, se compose des ingrédients suivants pour vous présenter les meilleures saveurs de la Méditerranée

Salade d'aubergines fumées à la Feta et au sésame | Tzatziki au concombre  
Houmous au tahini, cumin, citron et pignons de pin | Salade de tomates corfiotes au fromage de brebis  
Betterave au yaourt et aux noix

## Another Platter to share your Main Courses

**The platter with the following options from our chef to enjoy at max the Greek hospitality in this beautiful and historic island , Vido** 35€ for 2 persons

Sea bream | Prawns with garlic and aromatic dressing  
Fried Calamari | Swordfish with herbs vinaigrette | Muscles 70€ for 4 persons

Die Platte mit den folgenden Optionen von unserem Küchenchef, um die griechische Gastfreundschaft auf dieser wunderschönen und historischen Insel Vido maximal zu genießen

Goldbrasse | Garnelen mit Knoblauch und aromatischem Dressing | Frittierter Tintenfisch | Schwertfisch mit Kräutervinaigrette | Muskeln

Le plateau avec les options suivantes de notre chef pour profiter au maximum de l'hospitalité grecque dans cette belle île historique, le Vido

Daurade | Crevettes à l'ail et vinaigrette aromatique | Calmars frits  
Espadon à la vinaigrette aux herbes | Muscles

*V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option*

*Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food*

## DESSERTS

V	<b>"Galaktobourekó", phyllo pastry, syrup</b> "Galaktobourekó", Blätterteig, Sirup "Galaktobourekó", pâte filo, sirop	8€
VG	<b>Fresh seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	7€
	<b>Ice cream selection</b> <b>Vanilla, Chocolate, Strawberry, Banana, Mango sorbet, Lime sorbet</b> Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane, Mangosorbet, Limettensorbet Sélection de glaces Vanille, Chocolat, Fraise, Banane, Sorbet Mangue, sorbet Citron Vert	5€

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## VEGAN OPTIONS

### STARTERS

- GF **Smoked eggplant salad with sesame** 9€  
Kalte Maissuppe mit Limette und Koriander  
Soupe froide de maïs au citron vert et coriandre
- GF **Humus with tahini, cumin, lemon and pine nuts** 8€  
Rote-Bete-Salat mit Sommerbeeren und „Weißkäse“  
Salade de betteraves aux baies d'été et "fromage blanc"
- Beetroot salad with walnuts** 8€  
Rote-Bete-Salat mit Walnüssen  
Salade de betteraves aux noix

### MAIN COURSES

- GF **Plant based grilled sausages with Padron peppers** 13€  
Bratwürste auf pflanzlicher Basis mit Padron-Paprika  
Saucisses végétales grillées aux piments de Padron
- Plant based grilled kebabs with baby potatoes** 14€  
Grillspieße auf pflanzlicher Basis mit Babykartoffeln  
Brochettes végétales grillées avec pommes de terre grelots
- GF **Plant based vegan burgers with grilled corn** 14€  
Vegane Burger auf pflanzlicher Basis mit gegrilltem Mais  
Burgers végétaliens végétaliens au maïs grillé

### DESSERTS

- Greek Pastries with vegan vanilla ice cream** 8€  
Griechisches Gebäck mit veganem Vanilleeis  
Pâtisseries grecques à la glace végétalienne à la vanille
- Fresh seasonal fruits** 7€  
Frisches Obst der Saison  
Fruits frais de saison
- GF **Ice cream selection** 5€  
**Vanilla, Chocolate, Mango sorbet, Lime Sorbet**  
Auswahl an Eis  
Vanille, Schokolade, Mangosorbet, Limettensorbet  
Sélection de glaces  
Vanille, Chocolat, Sorbet Mangue, Sorbet Citron Vert

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## TODDLER' S MENU

V	<b>Cream of seasonal fruits and biscuits</b> Creme aus saisonalen Früchten und Keksen Crème de fruits de saison et biscuits	5€
VG GF	<b>Cream of green vegetables, rice and olive oil</b> Creme aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz et huile d'olive	5€
GF DF	<b>Cream of chicken, potato, carrots and celery</b> Hühnercreme, Kartoffel, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	5€
GF DF	<b>Cream of poached fish fillet, zucchini, carrots and potatoes</b> Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	5€

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