

MASTIHA COSMOPOLIS

Mastiha liqueur, vodka, currant nectar, lime juice 8.40 €

GREEK MOJITO

Ouzo, lemonade ³, lime juice, mint 7.90 €

LILLET WILD BERRY

Lillet Blanc ¹⁶, Schweppes Russian Wild Berry ³, Raspberries, mint 8.40 €

HUGO

Prosecco ¹⁶, elderflower syrup ^{2,3}, soda, limes, mint 8.40 €

APEROL SPRITZ

Aperol ^{1,14}, Prosecco ¹⁶, soda 8.40 €

MARTINI, white ^{5,1} 5.70 €

CAMPARI ¹ with orange juice or soda $6.60 \in$

OUZO ON ICE

Anise speciality from Greece 5.90 €

OUZO PLOMARI 0,2L

Anise speciality from Greece 13.90 €



evenings and catching the last sun rays. Ending the day with a fine drink and enjoying life.

NON ALCOHOLIC

MASTIQOUA

sparkling mastic water (a natural aromatic crystallized resin that has always been respected for its healing properties) as: -GREEK LEMONADA 2,3,4,13 - lemon flavor $8.40 \in$

BITTERINO WITH GINGER ON ICE

Non-alcoholic aperitif made of Bitterino 1 , elderflower syrup 2,3 , fresh ginger $^{7.40}$ \in

MEZEDES are small, but varied dishes, which range from spicy to mild, depending on your personal preference. Mezedes offer a culinary cross section of Greek specialities, and traditionally are served in numerous but small portions. Those small appetisers are to be enjoyed slowly and above all, with some good company in a cosy atmosphere.

11. KALAMATA OLIVES

Greek olives – favourites among experts – are characterized by a powerful and spicy, lightly salted aroma $8.70 \in$

12. GREEK DOLMADES 3,f

wine leaves stuffed with rice, paired with a fresh lemons, and Greek yogurt $9.70 \in$

13. TARAMAS 1,2,11,a1,d,f

A classic Greek appetiser made of salted cod roe and bread, refined oil, and lemon $9.90 \in$

14. TZATZIKI

Home-made yogurt dip 17,9 with grated cucumbers, seasoned with dill, and garlic $9.40 \in$

15. XTAPODI SALATA

Greek octopus salad n with fresh vegetables, marinated with oil, vinegar 17 , and herbs $17.70 \in$

16. TIROKAFTERI k

Spicy cheese dip made of feta, yogurt, oil and chili $10.90 \in$

18. MELITZANOSALATA 2,11,f,g

A grilled eggplant dip with a pepper, garlic and parsley, served with a tomato and feta $10.90 \in$

17. **OREKTIKA** 1,2,3,11,17,a1,c,d,f,g,k,l,n

Mixed starter plate of our cold starters 22.40 €





21. ROASTED ANCHOVIES al,d

Served with fresh lemon 12.40 €

23. CALAMARI FRITTI

Fried baby calamari a1,n with a dip of tzatziki 17,g , served with fresh lemon $13.40 \in$

24. GAMBAS

Prawns b in a chili garlic marinade 2,3,9 20.40 €

25. **SKORDOPSOMO**

Grilled white bread ^{11,a1,k} flavoured with garlic 6.90 €

26. PIPERIES STO GRILL

Grilled green peppers 2,3 with a fresh sauce made of garlic, herb butter g , and a bit of tzatziki 17,g 9.90 €

27. TIRI STO GRILL

Grilled feta ⁹ on tomatoes, onions, garlic, and green peppers ^{2,3}, seasoned with olive oil 12.90 €

29. XTAPODI STO GRILL

Grilled octopus n with an olive oil, and lemon sauce 18.40 €

31. **FETA SAGANAKI SE FILO**

KROUSTAS a1,c,i,j,g

Feta in filo pastry, with sesame k , honey and mint 12.90 \in

32. MELITZANES, KOLOKITHAKIA KE PIPERIES

Fried slices of eggplants, zucchini, and sweet pepper, with a spicy tomato sauce ³, seasoned with oregano, basil, and feta ⁹ 14.90

33. KOLOKITHOKEFTEDES a1,c,g,i,j,l,n

Zucchini fritters with feta and tzatziki 9,90 €



40. HORIATIKI

Traditional Greek farmer's salad with tomatoes. cucumbers, feta ^g, onions, sweet pepper and olives 15.90 €

42. **GYROS SALAD**

Gyros 3,11,a1,g tomatoes, cucumbers, onions, olives on seasonal salads, with balsamic and olive oil vinaigrette 17,j 18.40 €

44. CHICKEN BREAST SALAD

grilled chicken breast fillet, paprika, fresh fruits, seeds-mix, herb croutons a¹ on seasonal salads, refined with balsamic and olive oil vinaigrette ¹7,i

19.90 €

45. GRILLED SCAMPI SPITS b WITH GARLIC

Seasonal salads, avocado, tomatoes, feta g, seeds-mix, herb croutons a¹, refined with balsamic and olive oil vinaigrette ¹7,i

20.70 €

46. SALMON d

On seasonal salads, cherry tomatoes, avocado, seed-mix and herb croutons a1, refined with balsamic and olive oil vinaigrette 17,j 21.90 €

47. GREEK NATURAL GOAT CHEESE 9

On seasonal salads, pine nuts, sesame k, cherry tomatoes, pomegranate seeds in addition balsamic and olive oil vinaigrette ^{17,1}, flavoured with honey and thyme 19.70 €

49. BREADED SESAME-CAMEMBERT a1,c,g,k

On seasonal salads, cherry tomatoes, walnuts h3,h10, cranberries 3,11, refined with balsamic and olive oil vinaigrette 17,j 17.90 €



55. **SOUVLAKI WITH LEMON**

Two spits from the rotisseur 9 with lemon, tzatziki 17,9 , served with steakhouse fries, and a salad 17,j $19.90 \in$

56. LOIN SPIT WITH FETA SAUCE OR METAXA SAUCE

A fillet of pork, seasoned with feta sauce ^{11,9,1} or metaxa sauce ^{11,9} with steakhouse fries, and a salad ^{17,1} 22.90 €

57. SIRLOIN FILLET WITH PLUMS

Tender pork fillet filled with plums on feta sauce 11,9,j , with steakhouse fries, and a salad 17,j 22.90 \in

58. PORK FILLETS IN A PEPPER SAUCE

Medallions of pork fillet in a pepper sauce 3,17,a1,i , served with steakhouse fries, and a salad 17,j 22.90 €

59. MIXED GRILLED SPIT WITH FETA SAUCE

A composition of minced steak a1,c and pork meat, gratinated with feta sauce 11,9,j , served with steakhouse fries, and a salad 17,j 21.90 \in

60. 61. SCHNITZEL a1,11 "WIENER ART"

A breaded pork escalope served with steakhouse fries, and a salad $^{\rm 17,j}\,$

18.40 €

- with metaxa-sauce 11,g
- with pepper-creamsauce ^{3,17,a1,i,g} 20.40 €

62. HORIATIKO SPIT

Sirloin fillet, beef and chicken, vegetables, herb butter g , served with steakhouse fries, and a salad 17,j 24.90 \in

The perfect partners for your

Pork



The best companions

for your $\bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc$

70. ARGENTINIAN RUMP STEAK

Optionally with:

- herb butter g
- onions a1,g
- pepper sauce 3,17,a1,i

With rosemary potatoes, vegetables and a salad ^{17,j} 30.90 €

73. **BEEF LIVER**

- with glazed, fried onions 17,
- or metaxasauce 11,g

served with basmati vegetable rice, and a salad 17,j

Surf & Turf...

72. **SURF & TURF -PRAWNS & STEAK**

Grilled king prawns b, and a juicy rump steak, herb butter ^g with rosemary potatoes, vegetables and a salad 17,j

35.90 €

Composed

HIGHLIGHTS on your dining table:

LAMB CUTLET, LAMB FILLET, CHICKEN BREAST FILLET...

83. LAMB FILLET WITH HERB BUTTER 9 AND FRESH GARLIC

with mediterranean vegetables, rosemary potatoes, and a salad $^{17,\mathrm{j}}$ 34.90 \in

84. LAMB CUTLETS WITH FRESH GARLIC

lamb cutlets from the crown, herb butter 9 with mediterranean vegetables, rosemary potatoes, and a salad 17,j 36.90 €

91.92. BREADED TURKEY SCHNITZEL at

served with steakhouse fries, and a salad 17,j $19.90 \in$

- with Metaxa-sauce 11,9
- with pepper-cream-sauce 3,17,a1,i,g

21.90 €

94. CHICKEN SPIT

with herb butter 9, served with mediterranean vegetables, steakhouse fries, and a salad 17,j 20.90 \in



The classics, always a fantastic catch

100. **GRILL PLATE 1**

-spit of pork meat,

-2 soutzoukaki a1,c

-gyros ^{3,11,a1,g} from the rotisseur, served with herb butter ^g, tzatziki ^{17,g}, steakhouse fries, and a salad ^{17,j} 19.90 €

Our recommendation:

Samartzis,

M Barrique

0,20 l 9.90 € 0,75 l 34.00 €

102. GRILL PLATE 2

- -beef steak,
- -spit of pork meat,
- -lamb cutlet,
- -gyros ^{3,11,a1,9} from the rotisseur, served with herb butter ⁹, tzatziki ^{17,9}, steakhouse fries, and a salad ^{17,j} 26.90 €

Our recommendation:

Kourtaki

Trilogie-Agiorgitiko

0,20 l 6.40 € 0,75 l 22.00 €

103. **GRILL PLATE 3**

- -spit of pork meat,
- -soutzoukaki a1,c
- -beef liver,
- -gyros ^{3,11,a1,g} from the rotisseur, served with herb butter ⁹, tzatziki ^{17,g}, steakhouse fries, and a salad ^{17,j} 19.90 €

Our recommendation:

Femar Vini- Epicuro,

Primitivo Puglia

0,20 I 7.60 € 0,75 I 26.00 €



107. PLATE 5 FOR TWO PERSONS

-two beef steaks, -two chicken steaks, -two lamb cutlets, -gyros ³,11,a1,9 from the rotisseur, served with herb butter 9, tzatziki ¹7,9, steakhouse fries, and a salad ¹7,j 54.90 €

Our recommendation:

Cavino

Mega Spileo - Grand Cave

0,75∣ 47.00€

Wine and Meat- an unbeatable duo



110. GYROS 3,11,a1,9 FROM THE ROTISSEUR

Traditionally spiced pork meat from the rotisseur, garnished with fresh onion rings and served with home-made tzatziki 17,9

11,9 Gratinated with:

- cheese 9
- feta ^g

22.90 €

113. SOUTZOUKAKIA ON TOMATO SAUCE

Traditionally seasoned minced steak a1,c Greek style, on spicy tomato sauce 3, seasoned with oregano, basil 19.90 €

114.116. **BIFTEKI**

Minced meat a1,c filled with feta g,

- herb butter g, onion rings and tzatziki 17,g 21.90 €
- with metaxa sauce 11,9 22.90 €

All dishes are served with steakhouse fries, and a salad 17,j

Snacks

144. **BURGER** 2,17,a1,c,f,k

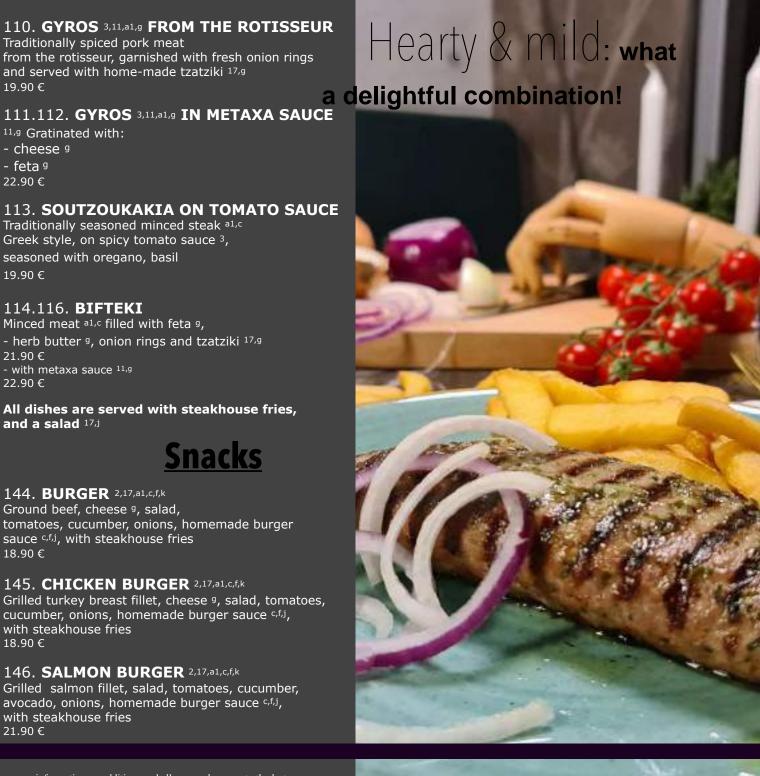
Ground beef, cheese g, salad, tomatoes, cucumber, onions, homemade burger sauce c,f,j, with steakhouse fries 18.90 €

145. CHICKEN BURGER 2,17,a1,c,f,k

Grilled turkey breast fillet, cheese g, salad, tomatoes, cucumber, onions, homemade burger sauce c,f,j, with steakhouse fries 18.90 €

146. SALMON BURGER 2,17,a1,c,f,k

Grilled salmon fillet, salad, tomatoes, cucumber, avocado, onions, homemade burger sauce c,f,j, with steakhouse fries 21.90 €



115. MOUSSAKA a1,c,g,i,j

Mediterranean gratin with vegetables and minced meat, baked with bechamel sauce and cheese served with oregano-basil-tomato sauce ³

Everything that makes us

completely pleased and Satisfied



Vegetarians

- meatless happy...

137. MOUSSAKA VEGETARIAN a1,c,g,i,j

Mediterranean vegetable gratin with béchamel sauce and cheese served with Greek yoghurt $^{\rm g}$ 19.90 \in

138. CAMEMBERT BURGER 2,17,a1,c,f,k

Camembert breaded g , cranberries 3,11 , rocket, homemade burger sauce c,f,j , with steakhouse fries $17.90 \in$

Pasta

136. SPAGHETTI at ALL'ARRABBIATA

Greek style with tomato sauce 3 , feta 9 and green peppers 2,3 14.90 €

135. GARIDOMAKARONADA WITH PARMESAN 9

Spaghetti ^{a1}, king prawns ^b, tomatosauce ³, garlic, basil, ouzo 21.40 €



The fish is served

121. GRILLED SALMON FILLET d ON MEDITERRANEAN VEGETABLES

with rosemary potatoes and a salad 17,j 26.90 \in

122. GRILLED PIKEPERCH FILLET d ON MEDITERRANEAN VEGETABLES

With fresh herbs, served with basmati vegetable rice, and a salad $^{17,\mathrm{j}}$ 25.90 \in

125. GRILLED GILT HEAD d

Staffed with fresh herbs, served with vegetables, and a salad 17,i 25.90 €

127. **FISH PLATE**

With pikeperch fillet ^d, salmon ^d, king prawns ^b, and baby calamari ⁿ, served with basmati vegetable rice, and a salad 17,j 31.90 \in

For our younger

guests

139. SUSI AND STROLCH

Spaghetti a^1 with tomato sauce 3 steakhouse fries $9.90 \in$

140. **SCHNAPPI**

Breaded turkey escalope ^{a1} steakhouse fries 11.90 €

141. CRAZY FROG

Minced steak a1,c with herb butter g steakhouse fries 11.90 €

142. PENGUIN

Chicken spit with herb butter ⁹ steakhouse fries 11.90 €

143. **SCHNUFFEL**

Gyros ^{3,11,a1,g}, steakhouse fries 11.90 €



"Look at me! I don't even

know if I'm black with white stripes or white with black

stripes!"

Fruity, ice cold, cremy or NUTTY,







Pure enjoyment

FOOD OF THE GODS

Greek yogurt mousse 9,g with walnuts h3,h10 and honey 7.90 €

PANNA COTTA 4,11,a,c,f,g,h10 With raspberry sauce 3,11 7.90 € VANILLA ICE ^{11,c,f,g,h10}
With hot raspberries ^{3,11} flambé ¹
8.90 €

GALAKTOBOUREKO WITH VANILLA ICE

Semolina pudding wrapped in filo pastry 1,3,4,5,a1,c,e,f,g,h10,k, served with vanilla ice 11,c,f,g,h10 8.90 €

With hot raspberries, with **cinnamon**, and with **honey** - delightful!

Can I get you anything else?





KADAIFI WITH VANILLA ICE

Sweet pastry made of nuts 1,2,3,4,a1,c,f,9,h,h1,h3, dough threads, and sugar syrup, vanilla ice 11,c,f,g,h10 8.90 \in

BAKLAVA WITH VANILLA ICE

Puff pastry speciality, filled with chopped walnuts and almonds 1,2,3,a1,c,g,h,h1,h3 , vanilla ice 11,c,f,g,h10 $8.90 \in$

LOUKOUMADES 11,a1 WITH ICE 11,c,f,g,h10

Deep-fried dough balls with cinnamon, walnuts $^{\rm h3,h10}$, and honey $8.90 \in$





DRINKS

WARM			NON-ALCOHOLIC			
3.20 € 3.20 € 4.90 € 4.90 € 3.40 € 4.20 € 4.20 € 4.20 € 3.20 €	225. Co 226. Fa 227. M 228. Le 229. Fa	oca-Cola Zero 1,3,8,10,18 anta 1,3,11,17 ezzo Mix 1,3,10,11 emonade 3 ass Brause Veltins iced peach tea 3,23		0.30 4.00 € 4.00 € 4.00 € 4.00 € 4.20 €		
		WATER				
4.00 € 4.00 € 4.20 € 4.00 €			0.25 l 3.20 € 3.20 €	0.75 l 6.50 € 6.50 €		
zer		0.30 l 4.20 € 4.20 €				
	3.20 € 4.90 € 4.90 € 3.40 € 4.20 € 4.20 € 4.20 € 4.20 € 4.00 € 4.00 € 4.00 €	3.20 € 4.90 € 226. Fa 227. M 4.90 € 228. L€ 3.40 € 4.20 € 4.20 € 4.20 € 4.00 € 4.00 € 4.00 € 4.00 € 4.00 €	3.20 € 224. Coca-Cola 1,3,10 3.20 € 225. Coca-Cola Zero 1,3,8,10,18 4.90 € 226. Fanta 1,3,11,17 227. Mezzo Mix 1,3,10,11 4.90 € 228. Lemonade 3 229. Fass Brause Veltins - iced peach tea 3,a3 - bitter lemon 3,11,a3 - bitter lemon 3,11,a3 WATER 4.00 € 4.00 € 4.00 € 220221. Peterstaler 4.20 € 4.20 € 4.20 € 4.00 € 4.20 € 4.20 € 4.20 € 4.20 €	3.20 € 224. Coca-Cola 1.3.10 3.20 € 225. Coca-Cola Zero 1.3.8.10.18 4.90 € 226. Fanta 1.3.11.17 227. Mezzo Mix 1.3.10.11 4.90 € 228. Lemonade 3 3.40 € 229. Fass Brause Veltins - iced peach tea 3.a3 - bitter lemon 3.11.a3 WATER 4.00 € 4.00 € 4.00 € 220221. Peterstaler 3.20 € 4.20 € 4.20 € 4.00 € 4.00 € 4.00 € 4.20 € 4.20 € 4.20 € 3.30 I 4.20 € 4.20 € 4.20 € 4.20 €		

BEER- SPECIALITIES

VELTINS

BOTTLED BEER

	0.30 l		0.33 l
250. pils on draught ¹³	4.20 €	254. pils non-alcoholic 33	4.00 €
251. grevensteiner light		255. "Fass Brause" non-alcoholic,	
on draught ₃³	4.20 €	flavoured with 11,a3	4.00 €
252. radler 3,a3	4.20 €	- lemon a3	
		- elderberries ^{a3}	

MAISEL'S WEISSE

		0.30 l	0.50 l
260261.	Maisel's Weisse on draught al,a3	4.10 €	6.20 €
262263.	Weizenradler 3,a1,a3		
	(wheat beer with lemonade)	4.10 €	6.20 €
264.	Maisel's Weisse dark al,a3		5.50 €
265.	Maisel's Weisse crystal al,a3		5.50 €
266.	Maisel's Weisse non-alcoholic al,a3		5.50 €

WHITE WINES

A selected choice of wines

RETSINA KECHRIBARI -resinated

Kechris, Greece, Kalohori

A fresh, young Retsina which was numerously awarded on international wine fairs. It combines old tradition with the new modern standards of vinification. Kechribari has a sandy colour, and possesses a well-balanced flavour of fresh resin and fruits on a cool, fresh background. A youthful retsina with a lot of finesse. Suits well to Hellenic starters of all kinds.

0,20 i 6.30 € | **0,75 i** 15.40 €

TRILOGIE -MOSCHOFILERO- -dry

Kourtaki, Greece, Peloponnese

The grapes for this wine are cultivated in the vineyards of Mantinia/Peloponnese and harvested in October. The mild climate allows a slow maturation which gives this wine its fresh personality. The exquisite grape variety Moschofilero is characterised by a fine, but distinctive, fruity aroma. Moschofilero Mantinia is especially delicious when served with fish, poultry, and all kinds of light dishes.

0,20 i 6.40 € | **0,75 i** 22.00 €

SAUVIGNON BLANC -dry

Klaus Hilz, Germany, Palatinate

This noble grape variety originating from the Loire valley convinces with its distinctive aroma. Fragrances of grapefruit, gooseberry, and currant, followed by green notes of sweet pepper, with a savoury acidity, make it an exceptional wine.

0,20 i 8.70 € **0,75 i** 29.70 €

MALAGOUSIA KLEPSIDRA -dry

Samartzis, Greece

A white wine made from the autochthonous (native) Malagousia grape, grown and pressed in central Greece. Lemon-colored with delicate green tones, the Klepsidra from Samartzis visually conveys a Mediterranean lightness. Fruity-floral aromas of peach, apricot, pineapple, white flowers and jasmine literally make you feel the landscapes of the south. Excellent with all fish, seafood and sushi dishes, but also with salads and antipasti or as an aperitif.

0,20 i 8.80 € | **0,75 i** 30.00 €

BABEA (VAVEL) -semi-dry *UWC Samos, Greece, Aegean Islands*

An excellent semi-dry wine with intense, special aromatic characteristics of the White Muscat variety. The beneficial influence of the summer Aegean sea breeze on the semi-mountainous vineyards and stone terraces of Samos helps the charismatic Muscat generously present a wine with intensely harmonious fruity aromas, a soft and velvety taste and a long-lasting finish. In the bouquet we recognize intense rose and jasmine, while the mouth is dominated by fruits with taste memories of peaches with white flesh, aromatic apples and the subtle sweetness of pears. It can be drunk alone or as an accompaniment to fruit, mild cheeses and nuts.

0,20 i 7.70 € | **0,75 i** 26.40 €

WHITE WINE

A selected choice of wines

I FRATI LUGANA -dry

Cà dei Frati, Italy, Lombardy

The wine is made from 100% Turbiana, which grows right in the heart of Lombardy and has adapted particularly well to its environment. A gentle straw yellow with greenish reflections shines in the glass. The fragrance shows a large array of aromas with wonderfully fruity notes of apricots, pears, yellow apples and candied citrus fruits, paired with floral hints of meadow flowers and almond blossoms as well as fine herbal nuances in the background. These intense impressions are also reflected on the palate. The I Frati appears very powerful, incredibly harmonious and soft. Tastes great with fish, poultry, seafood or salad.

0,20 i 10.90 € **0,75 i** 37.70 €

GENESIS -dry

Kechri, Greece, Kalohori

A fabulous wine from the north of Greece, obtained from the grapes of the international Sauvignon Blanc – and the local grape variety Roditis. This white wine possesses a finely structured acid. Pear, melon, and apricot with notes of mango and banana dominate the flowery aroma of this tangy wine, given by grapes cultivated in Goumenissa. Genesis is a good table wine for fresh salads, Mediterranean appetisers, light meat, and fish dishes.

0,50 l 16.90 €



ROSÉ WINE

A selected choice of wines

RED WINE

A selected choice of wines

MELISSOMANDRA -dry

Kourtaki und Caliga, Greece

This rosé wine is obtained from the grape varieties Grenache and Syrah. A scintillating colour with an exquisite gardenias-and-roses bouquet, fruity taste with fragrances of honey and caramel. Goes perfectly with poultry, pizza, pasta, salads, as well as with fruits and desserts. Can be enjoyed as aperitif, too!

0,20 | 8.20 € | **0,75 |** 28.10 €

LIQUEUR WINE

A selected choice of wines

MAVRODAPHNE -liqueur

Tsantalis, Greece, Patras

Tsantali's feminine Mavrodaphne is undoubtedly one of the best in the world. Of honeyed taste, powerful but elegant, with charming curves. Its scent is reminiscent of dried plums and spices. It goes perfectly with sweet desserts and salads. Or as an aperitif and digestif

0,20 I 7.90 €

TRILOGIE -AGIORGITIKO- dry

Kourtaki, Greece, Peloponnese

Modern Trilogy belongs to Greece's mostly awarded dry red wines. This noble grape variety is domiciled in the vineyards of Nemea on the Northern Peloponnese. A full-bodied and fruity wine of a noticeable maturity and an intense redness which stores for at least one year in barrique barrels, and another year in bottles. Goes exquisitely with meat, game, spicy cheese, and pasta with red sauces.

0,20 l 6.40 € | **0,75 l** 22.00 €

M BARRIQUE -dry

Samartzis, Greece

The M Barrique is made from the Mouchtaro and Merlot grape varieties and has a deep red ruby color. Fruity-floral aromas of red raspberries, red and black cherries and a spicy character with aromas of cinnamon and butter. Moderate acidity with a velvety tannin structure. It appears mild and for a 12-month barrique aging, its woody notes are rather restrained and its fruity elegance is in the foreground. A wine that is really fun and increases in intensity with every sip.

0,20 l 9.90 € | **0,75 l** 34.00 €

SYRAH - PARADISE CAN WAIT -trocken

Monsieur Nicolas, Griechenland, Thessalia, Ort Messenicolas Karditsa

Die griechische Version der französischen Sorte Syrah, die unter der griechischen Sonne angebaut wird, ist mit den besonderen Merkmalen versiegelt, die die fruchtbaren Böden von Messenicolas, der schützende Schatten des Agrafa-Gebirges und die belebende Kühle des Sees N. Plastiras hinzufügen. Das Ergebnis fasziniert durch seinen aufregenden Tannin haltigen Nachgeschmack, seinen intensiven, robusten Geschmack und seine ausgeprägten Aromen. Passt zu rotem Fleisch mit herzhaften Tomatensaucen.

0,20 i 11.90 € **0,75 i** 39.90 €

RED WINES

A selected choice of wines

DYO ELIES -dry Kir Yianni, Greece, Macedonia

Dyo Elies from Kir Yianni combines the character of its three grape varieties in a unique way. Merlot builds a stable body, Syrah spices it up and gives the velvety after taste, and Xinomavro completes it with a complex bouquet and structure. A wine of an intensely red colour and notes of strawberries, cherries, and black pepper, saturated with vanilla and tobacco notes. It is the result of 16 months of barrel maturation, and in addition 6 months of bottle ageing. On the palate with a rich, fruity character, refreshing acid, and smooth tannins, with a long finish. Excellent with lamb, grilled red meat, and spicy cheese.

Gold medal winner at the Mundus Vini spring tasting 2015.

0.75 I 44.90 €

MEGA SPILEO - GRAND CAVE-dry

Cavino, Greece, Achaia, Peloponnese

Domain Mega Spileo Grand Cave, a blend of Mavro-daphne and Mavro Kalavritino, has a deep red color with vibrant red hues. Complex aromas of laurel, white pepper, gooseberries, combined with a sweet background of wood, vanilla and chocolate, give this noble red wine its powerful aroma. Fine balanced taste with soft tannins. With the powerful structure thanks to a great balance of alcohol and acidity, the Grand Cave red wine from the Mega Spileo monastery winery results in an elegant, long-lasting finish.

0,75 I 47.00 €

PRIMITIVO PUGLIA -dry Femar Vini -Epicuro, Italy, Apulia

The Primitivo of Epicuro comes from Puglia, the grapes ripen here in the higher elevations of the cultivation area. The wine was matured in a temperature-controlled stainless steel tank. The wine shows a very fruity nose with aromas of plums, blackberries, cherries, a hint of spices and

less steel tank. The wine shows a very fruity nose with aromas of plums, blackberries, cherries, a hint of spices and violets. Fleshy on the palate, juicy, velvety, dense fruit, a hint of spice, sweetish melting, lots of charm and a long finish. The Epicuro Primitivo Puglia is not a "simple" table wine. Its intense fruity style with the well-integrated alcohol goes perfectly with all strong grilled dishes.

0,20 i 7.60 € **0,75 i** 26.00 €

KLEONI IMIGLIKOS -sweet

Lafkiotis, Greece, Peloponnese

The Kleoni Imiglykos red wine from Lafkioti is a well-balanced, sweet red wine with a fruity note.

0,20 I 6.20 €

SPARKLING SEDUCTIONS

Sparkling wine, Prosecco & champagne

SPRITZTERS

Wine spritzers

SCHLOSS WACHENHEIM -GRÜN CABINET-

dry, Wachenheim, Germany, Palatinate

This German premium sparkling wine is a cuvée of wines, especially of the grape varieties Trebbiano, Elbling, and Müller-Thurgau. Delicate mousseux of greenish-yellow colour. A very intense scent of ripe pineapple and lemon with a fine banana aroma. Subtle in taste, with a stimulating play between sweet and acidity, with a slightly mineral character in its finish.

0,20 | 8.00 € | **0,75 |** 23.90 €

PROSECCO FRIZZANTE

Sparkling wine, Skavi&Ray, Italy

0,20 I 8.00 €

WINE SPRITZERS

Riesling spritzer Rosé spritzer

Either spritzed with lemonade or sparkling water

0,25 I 3.50 € | **0,50 I** 6.20 €

SPIRITS & LONG DRINKS

280.281. METAXA $^{\scriptscriptstyle 1}$ Traditional Greek spirit speciality made of wine alcohol, wine distillate, wine, and natural flavours		
-7 stars		4.10 € 7.10 €
284. BACARDI COLA 1,3,10 This rum produced by Facundo Bacardi comes with sweet, topical fruit, buttery caramel, and vanilla notes, and gives way to a finish of almonds. Served with Coca Cola on ice.	0.21	6.30 €
285. JÄGERMEISTER 56 different herbs, blossoms, roots, and fruits from all over the world provide this digestif with its unique taste!	2 cl	3.60 €
286. AMARO RAMAZOTTI A mild herbal liqueur from Italy.	4 cl	5.40 €
288. VODKA MOJITO vodka, lemonade ³ , lime juice, fresh mint	0.21	7.40 €
289. JACK DANIEL`S Tennessee, bourbon whiskey	4 cl	7.20 €

Dear guests,

it is our intention to make your stay in our premises as pleasant as possible. We therefore try to only use ingredients of a high quality and of regional origin.

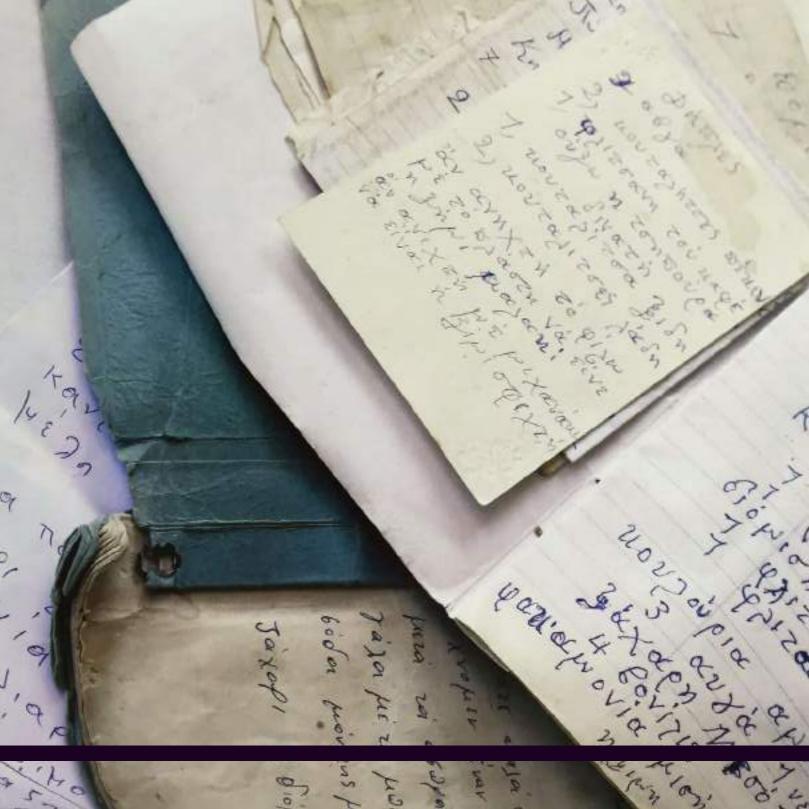
Unfortunately some products are not available without additives, but nevertheless demanded by our guests.

Our dishes and beverages thus may contain one or more of the following additives and allergens:

- 1. colourants
- 2. preservatives
- 3. acidifiers
- 4. flavour enhancer
- 5. sulphured
- 6. contains iron (II) gluconate or iron (II) lactate
- 7. waxed
- 8. sweeteners
- 9. contains a source of phenylalanine
- 10. caffeinated
- 11. emulsifier
- 12. lactic acid
- 13. phosphate (stabilizers)
- 14. contains quinine
- 15. genetically modified
- 16. sulphites
- 17. antioxidants
- 18. contains phenylalanine

Allergens:

- a. cereals containing gluten (a1-wheat, a2-rye, a3-barley, a4-oats, a5-spelt, a6-kamut, and hybrids of or products created from these grains)
- b. crustaceans
- c. eggs
- d. fish
- e. peanuts
- f. soy
- g. milk and milk products (including lactose)
- h. may contain traces of edible nuts(h10), nuts, peanuts, and sesame seed (h1-almonds, h2-hazelnuts, h3-walnuts, h4-cashews, h5-pecan nuts, h6-Brazil nuts, h7-pistachios, h8-macadamia and h9-Queensland nuts)
- i. celery
- j. mustard
- k. sesame seed
- I. sulphur dioxide and sulphite at a concentration of more than 10 mg/kg or 10mg/l
- m.lupines
- n. molluscs





Malvasia is a name for different varieties of red and white wine grapes.

Origin:

The name of this grape variety derives from the name of the Greek city Monemvasia situated on the Peloponnese. During the Middle Ages the Peloponnese was an important trading place and a fortress of the Byzantine Empire.

Originally, it is presumed that the Malvasian wine comes from Asia Minor and was brought from Crete into the whole world during the antiquity, where still today the white, sweet Malvasia di Candia is vinified. Of course also dry sorts are cultivated, mainly by the vineyard Douloufakis. Crete and other parts of Greece thus present the most original and oldest types of wines. Greece is more or less recognised as the origin country of some varieties of Malvasian grapes.

