

## *Soup*

<i>No. 1</i>	<i>Herb patty soup</i>	<i>4,00 €</i>
<i>No. 2</i>	<i>Maultaschensuppe<sup>4</sup> (Swabian ravioli soup)</i>	<i>4,00 €</i>
<i>No.600</i>	<i>Tomato soup<sup>4</sup></i>	<i>4,00 €</i>

## *Salads*

<i>No. 3</i>	<i>Small mixed salad<sup>8</sup></i>	<i>4,50 €</i>
<i>No. 4</i>	<i>Portion of fresh vegetables from the grill</i>	<i>4,50 €</i>
<i>No. 5</i>	<i>Choriatiki (Greek farmer's salad) made from best Greek ingredients, with sea salt and natural pure olive oil</i>	<i>8,50 €</i>
<i>No.601</i>	<i>Salad<sup>8</sup> with grilled strips of chicken breast with tomatoes, cucumber, leaf salad, sweetcorn and splinters of parmesan accompanied with pita bread</i>	<i>10,90 €</i>
<i>No.602</i>	<i>Large salad<sup>8</sup> with gyros mixed salad with onion and Feta cheese accompanied with pita bread</i>	<i>10,50 €</i>
<i>No.603</i>	<i>Large mixed Salat<sup>8</sup> with Baked Eggplant and Feta Cheese</i>	<i>9,50 €</i>
<i>No.604</i>	<i>Pita bread with garlic</i>	<i>1,80 €</i>

## *Cold and warm appetizers with bread*

<i>No. 11</i>	<i>Tzatziki</i> <i>Yogurt with cucumber, dill and fresh garlic</i>	<i>4,20 €</i>
<i>No. 14</i>	<i>Baked sardines with lemon and olive oil</i>	<i>7,50 €</i>
<i>No. 15</i>	<i>Mussels saganaki in tomato sauce</i>	<i>8,50 €</i>
<i>Nr. 49</i>	<i>Broad beans in tomato sauce</i>	<i>6,90 €</i>
<i>No. 50</i>	<i>Roasted peppers with tzatziki</i>	<i>6,80 €</i>
<i>No. 51</i>	<i>Red Florina peppers</i> <i>Peppers filled with sheep cheese</i>	<i>7,90 €</i>
<i>No. 52</i>	<i>Tiropitakia</i> <i>Small puff pasteries with sheep cheese, accompanied</i> <i>with tzatziki</i>	<i>5,90 €</i>
<i>No. 7</i>	<i>Baked sheep cheese</i> <i>Greek type baked in the oven</i>	<i>7,90 €</i>
<i>No.605</i>	<i>Grilled octopus</i> <i>marinated in olive oil and lemon juice</i>	<i>11,50 €</i>
<i>No.606</i>	<i>Keftedakia</i> <i>Delicious home-made ground meat balls in a tomato</i> <i>cheese sauce</i>	<i>7,50 €</i>
<i>No.607</i>	<i>Vegetarian dish</i> <i>with roasted eggplant, zucchini and pepper as well as</i> <i>tomato rice, Feta cheese, and tzatziki</i>	<i>12,50 €</i>
<i>No. 10</i>	<i>Greek mixed appetizer plate</i> <i>Variation of Greek appetizer specialty</i> <i>with Feta cheese, eggplant and squid with peppers,</i> <i>ground meat balls and tzatziki</i>	<i>12,90 €</i>
<i>No. 9</i>	<i>Eggplants baked with tzatziki</i>	<i>6,50 €</i>

## *Small dishes*

<i>No. 17 Schnitzel done in breadcrumbs with French fries</i>	<i>7,80 €</i>
<i>No. 18 Gyros with French fries and tzatziki</i>	<i>7,80 €</i>
<i>No.608 Souvlaki with French fries and tzatziki</i>	<i>7,80 €</i>
<i>No.609 Chicken breast fillet with French fries</i>	<i>7,80 €</i>
<i>No. 19 Spätzle with sauce</i>	<i>4,50 €</i>
<i>No. 20 Portion of French fries</i>	<i>3,50 €</i>
<i>No. 13 Cheese pätzle with roasted onions</i>	<i>8,50 €</i>

## Entrees

<i>No. 21</i>	<i>Boiled filet of beef in horseradish sauce accompanied with roast potatoes and red beets salad<sup>4,8</sup></i>	<i>15,90 €</i>
<i>No. 22</i>	<i>Pork medallions in cream sauce Served with spaetzle and mixed salad<sup>8, a, e, c</sup></i>	<i>15,90 €</i>
<i>Nr. 24</i>	<i>Cordon Bleu<sup>3,4,9</sup> (Stuffed pork schnitzel) accompanied with French fries and mixed salad<sup>8</sup></i>	<i>14,90 €</i>
<i>No. 25</i>	<i>Pork schnitzel in breadcrumbs accompanied with French fries and mixed salad<sup>8</sup></i>	<i>13,90€</i>
<i>No. 27</i>	<i>Cream chip accompanied with French fries and mixed salad<sup>4,8</sup></i>	<i>14,90 €</i>
<i>No. 28</i>	<i>Veal schnitzel in breadcrumbs (Viennese type) accompanied with roasted fried potatoes and mixed salad<sup>8</sup></i>	<i>18,90 €</i>
<i>No. 29</i>	<i>Roast beef with onions accompanied with French fries and mixed salad<sup>4,8</sup></i>	<i>20,90 €</i>
<i>No. 30</i>	<i>Roast beef with onions with bread<sup>4</sup></i>	<i>16,50 €</i>
<i>No. 31</i>	<i>Rumpsteak with herb butter accompanied with French fries and mixed salad<sup>8</sup></i>	<i>20,90 €</i>
<i>No. 32</i>	<i>Rumpsteak in pepper sauce French fries and mixed salad<sup>4,8</sup></i>	<i>20,90 €</i>

## Greek dishes

To all entrees, tzatziki and a small salad<sup>8</sup> is served

- |        |   |         |
|--------|---|---------|
| No. 33 | Gyros<br>with side dish of your choice  | 13,90 € |
| No. 39 | Gyros in Metaxa sauce topped with cheese<br>with side dish of your choice                     | 15,50 € |
| No. 34 | Chicken breast fillet from the grill<br>with garnish of your choice                           | 14,50 € |
| No. 35 | Souvlaki<br>(2 pork spears)<br>with side dish of your choice                                  | 13,80 € |
| No. 36 | Beef steak<br>(Ground steak filled with Greek sheeps cheese)<br>with side dish of your choice | 14,20 € |
| No. 37 | Souzoukakia<br>(4 ground beef rolls) with side dish of your choice                            | 13,90 € |
| No. 38 | Paidakia<br>(4 lamb cutlets) with side dish of your choice                                    | 16,90 € |

Side dishes: Tomato rice, French fries, potatoe  
slices

## *Greek dishes for 1 person*

- No.610 Apollo plate*  
*1 souvlaki and gyros*  
*with tzatziki, slice potato, tomato rice and mixed sala<sup>d8</sup>* 14,90 €
- No. 611 Olympia plate*  
*1 souvlaki, 1 lamb chop and gyros*  
*with tzatziki, slice potato, tomato rice and mixed salad<sup>d8,e</sup>* 16,90 €
- No.612 Mykonos plate*  
*1 Souvlaki, 1 Souzoukakia Bund Gyros*  
*with tzatziki, slice potato, tomato rice and mixed sala<sup>d8</sup>* 15,90 €

## *Greek dishes for 2 people*

- No.613 Aphrodite plate*  
*2 souvlaki, 2 soukoukakia, gyros, 2 beef liver*  
*with slice potato, tomato rice, and tzatzikic* 38,50 €  
*to Greek peasant salad*
- No.614 hessaloniki plate*  
*2 soukoukakia, 2 lamb chops, gyros and 2 souvlaki*  
*with slice potato, tomato rice, and tzatzikic* 39,50 €  
*to Greek peasant salad*

## *Specialty of the house*

- No. 47 Beef steak 15,50 €*  
*(Ground steak filled with Greek sheeps cheese)*  
*topped with a baked Metaxa sauce accompanied potato*  
*slices and mixed salad<sup>8</sup>*
- No. 48 Beef liver in bacon onions served with fried potatoes and 14,80 €*  
*mixed salad<sup>8, e</sup>*

## *From the oven*

- No.615 Mousaka*
- Eggplant casserole with potatoes, ground meat in 13,50 €*  
*bechamel sauce Topped with a backed spicy tomato*  
*sauce with a mixed salad<sup>8</sup>*
- No.616 Papoutsaki*
- Eggplants filled with ground meat and topped with 13,90 €*  
*baked cheese with a mixed salad*

## *Fish dishes*

<i>No. 40</i>	<i>Deep-fried squid rings</i>	<i>13,50 €</i>
	<i>accompanied with French fries and mixed salad<sup>8</sup></i>	
<i>No. 41</i>	<i>Fish fillet</i>	<i>14,90 €</i>
	<i>accompanied with herb rice and mixed salad<sup>8</sup></i>	
<i>No. 44</i>	<i>Fresh dorade from the grill</i>	<i>18,90 €</i>
	<i>accompanied with rosemary potatoes and mixed salad<sup>8</sup></i>	
<i>No.617</i>	<i>Fresh baby calamari with fresh vegetables and mixed salad<sup>8, c</sup></i>	<i>14,90 €</i>

### *Notice of additives to foods:*

*1 with coloring, 2 with preservatives, 3 with nitrite and nitrate, 4 with antioxidants, 5 with flavor enhancers, 6 sulfurated, 7 caronized, 8 with phosphate, 9 with milk protein, 10 contains coffeine, 11 contains quinine, 12 with sweetener, 13 contains phenylalanin, 14 contains wax, 15 with taurine*

## *Draft Beers*

<i>Schwaben Bräu Meister Pils</i>	<i>0,3 l</i>	<i>3,00 €</i>
<i>Schwaben Bräu Urtyp / Radler<sup>4</sup></i>	<i>0,3 l</i>	<i>2,70 €</i>
<i>Schwaben Bräu Urtyp / Radler<sup>4</sup></i>	<i>0,4 l</i>	<i>3,20 €</i>
<i>Cluss Keller Pils</i>	<i>0,3 l</i>	<i>3,00 €</i>
<i>Paulaner Hefeweizen</i>	<i>0,5 l</i>	<i>3,70 €</i>
<i>Paulaner Hefeweizen</i>	<i>0,3 l</i>	<i>3,00 €</i>

## *Bottled beer*

<i>Paulaner crystal wheat</i>	<i>0,5 l</i>	<i>3,70 €</i>
<i>Paulaner alcohol-free Weizen</i>	<i>0,5 l</i>	<i>3,70 €</i>
<i>Becks alcohol-free beer</i>	<i>0,33 l</i>	<i>3,00 €</i>

## Warm drinks

<i>Cup of coffee</i>	<i>2,20 €</i>
<i>Cup of decaffeinated coffee</i>	<i>2,20 €</i>
<i>Cappuccino</i>	<i>3,00 €</i>
<i>Latte Macchiato</i>	<i>3,20 €</i>
<i>Milk coffee</i>	<i>3,00 €</i>
<i>Espresso</i>	<i>2,00 €</i>
<i>Espresso, double</i>	<i>3,40 €</i>
<i>Cup of hot chocolate</i>	<i>3,40 €</i>
<i>Greek mocha</i>	<i>2,00 €</i>

## Meßmer tea *2,40 €*

*o Darjeeling*

*(Black tea)*

*o Green tea*

*o Peppermint tea*

*o Camomile*

*o Mixed fruit*

## *Non-alcoholic drinks*

<i>Pepsi Cola</i> <sup>1,4,10</sup>	<i>0,2 l</i>	<i>2,50 €</i>
<i>Pepsi Cola</i> <sup>1,4,10</sup>	<i>0,4 l</i>	<i>3,50 €</i>
<i>Pepsi Miranda</i> <sup>1,4</sup>	<i>0,2 l</i>	<i>2,50 €</i>
<i>Pepsi Miranda</i> <sup>1,4</sup>	<i>0,4 l</i>	<i>3,50 €</i>
<i>Pepsi Light</i> <sup>1,4,10,13</sup>	<i>0,2 l</i>	<i>2,50 €</i>
<i>Pepsi Light</i> <sup>1,4,10,13</sup>	<i>0,4 l</i>	<i>3,50 €</i>
<i>Pepsi Seven Up</i> <sup>4</sup>	<i>0,2 l</i>	<i>2,50 €</i>
<i>Pepsi Seven Up</i> <sup>4</sup>	<i>0,4 l</i>	<i>3,50 €</i>
<i>Schweppes Bitter Lemon</i> <sup>11</sup>	<i>0,2 l</i>	<i>2,80 €</i>
<i>Schweppes Bitter Lemon</i> <sup>11</sup>	<i>0,4 l</i>	<i>4,50 €</i>
<i>Table water</i>	<i>0,2 l</i>	<i>1,80 €</i>
<i>Table water</i>	<i>0,4 l</i>	<i>2,40 €</i>
<i>Teinacher gourmet medium</i>	<i>0,25 l</i>	<i>2,50 €</i>
<i>Teinacher Gourmet Medium</i>	<i>0,5 l</i>	<i>3,90 €</i>
<i>Teinacher Gourmet Naturelle</i>	<i>0,25 l</i>	<i>2,50 €</i>
<i>Teinacher Gourmet Naturelle</i>	<i>0,5 l</i>	<i>3,90 €</i>

## Fruit juices

### Niehoffs Vaihinger

<i>Apple juice clear</i>	<i>0,21</i>	<i>3,00 €</i>
	<i>0,41</i>	<i>4,50 €</i>
<i>(Juice content: <sup>100%</sup>)</i>		
<i>Orange juice</i>	<i>0.21</i>	<i>3,00€</i>
	<i>0,41</i>	<i>4,50 €</i>
<i>(Juice content: <sup>100%</sup>)</i>		
<i>Maracuja nectar</i>	<i>0.21</i>	<i>3,00€</i>
	<i>0,41</i>	<i>4,50 €</i>
<i>(Juice content: <sup>25%</sup>)</i>		
<i>Blackcurrant nectar</i>	<i>0,21</i>	<i>3,00 €</i>
	<i>0,41</i>	<i>4,50 €</i>
<i>(Juice content: <sup>30%</sup>)</i>		
<i>Or the above as fruit juice spritzer</i>	<i>0.21</i>	<i>2.50€</i>
	<i>0,41</i>	<i>3,50 €</i>

## Aperitif

<i>Prosecco</i>	<i>0,1 l</i>	<i>3,20 €</i>
<i>Aperol<sup>11%</sup> Spritzer (with prosecco)</i>	<i>0,5 cl</i>	<i>5,50 €</i>
<i>Aperol<sup>11%</sup> soda</i>	<i>0,5 cl</i>	<i>4,00€</i>
<i>Campari<sup>25%</sup> soda</i>	<i>0,5 cl</i>	<i>4,00€</i>
<i>Campari<sup>25%</sup> orange</i>	<i>0,5 cl</i>	<i>4,50 €</i>
<i>Martini Bianca<sup>15%</sup></i>	<i>0,5 cl</i>	<i>3,80 €</i>
<i>Martini Rosato<sup>15%</sup></i>	<i>0,5 cl</i>	<i>3,80 €</i>

## Prosecco – Sparkling wine - Champagne

<i>Mionetto Prosecco Spumante Extra Dry</i>	<i>0,75 l</i>	<i>18,50 €</i>
<i>Geldermann Carte Blanche sparkling wine</i>	<i>0,75 l</i>	<i>28,00 €</i>
<i>Geldermann Carte Blanche sparkling wine</i>	<i>0,2 l</i>	<i>7,00 €</i>
<i>Geldermann Rose dry sparkling wine</i>	<i>0,75 l</i>	<i>28,00 €</i>
<i>Veuve Clicquot champagne brut</i>	<i>0,75 l</i>	<i>85,00€</i>

# Spirits

<i>Ramazotti</i> <sup>30% vol.</sup>	<i>0,2 cl</i>	<i>3,00 €</i>
<i>Baileys Original</i> <sup>17% vol.</sup>	<i>0,4 cl</i>	<i>3,50 €</i>
<i>Metaxa 5 Star</i> <sup>38% vol.</sup>	<i>0,2 cl</i>	<i>3,00 €</i>
<i>Chivas Regal 12 years</i> <sup>40% vol.</sup>	<i>0,2 cl</i>	<i>4,00 €</i>
<i>Moskovskaya Vodka</i> <sup>40% vol.</sup>	<i>0,2 cl</i>	<i>4,00 €</i>
<i>Ziegler Williams pear brandy</i> <sup>43% vol.</sup>	<i>0,2 cl</i>	<i>5,50 €</i>
<i>Weis Obstwasser</i> <sup>38% vol.</sup>	<i>0,2 cl</i>	<i>2,50 €</i>
<i>Weis Williamsbirne</i> <sup>40% vol.</sup>	<i>0,2 cl</i>	<i>3,00 €</i>
<i>Ouzo</i> <sup>40% vol.</sup>	<i>0,2 cl</i>	<i>2,50 €</i>

## otice of additives in beverages:

<sup>1</sup> with coloring, <sup>2</sup> with preservatives, <sup>3</sup> with nitrite and nitrate, <sup>4</sup> with antioxidants, <sup>5</sup> with flavor enhancers, <sup>6</sup> sulfurated, <sup>7</sup> carbonized, <sup>8</sup> with phosphate, <sup>9</sup> with milk protein, <sup>10</sup> contains coffee, <sup>11</sup> contains quinine, <sup>12</sup> with sweetener, <sup>13</sup> contains phenylalanin, <sup>14</sup> contains wax, <sup>15</sup> with taurine

# OPEN WINES

# GREECE

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## WHITE WINES

¼ l

### RETSINA MALAMATINA

*The classic under the resinated wines. Dry with a distinct taste of resin!*

4,50 €

### DEMESTICA

*Fruity dry white wine, simple and mildly acidic. An evergreen!*

4,50 €

### LIMNOS SWEET - Moscato

*In the nose playful aromas reminding one of orange blossoms, at the same time elegantly sweet!*

4,80 €

### Moschofilero.Weingut.Davari

*Nase leichter Intensität mit klaren Aromen von Rose, Zitronenblüten- und esperidoeidon.Sto Mund heben sich Blumen mit starken Zitrus berührt.*

5,30 €

### Malagouzia.Weingut.Davari

*Color light yellow, expressive nose with a hint of cirrus, peach, apricot, lemon blossoms and jasmine. Round mouth, full, but always fresh with enough acidity and sweet aftertaste.*

5,30€

## ROSE WINES

¼ l

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### AMYNDEO Imiglykos

*The wine growing area of Amyndeo in the northwest of the country is famous for its Rosé wines from the local Xinomavro grape variety. Delicious with Moussaka or Stifado.*

4,80 €

### Syra.Weingut.Davari

*With aromas of pomegranate, rosy nuances and rich aromas of cherries and spices*

5,30 €

## RED WINES

1/4l

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### IMIGLYKOS

*The red Imiglykos with its lovely character and its abundance flatters the throat with every sip. Good companion to grilled meat.*

4,80 €

### NAOUSSA

*Naoussa wines from the north of Greece are famous for their strong and earthy character. A true Greek!*

4.90 €

### CABERNET-MERLOT. Winery .Davari

*Deep purple color, with aromas of black wild fruits and spices, rich and robust body with lively tannins and a long finish.*

5,50 €

### AGIORGITIKO. Weingut.Davari

*It matured in the barrel and has concentrated and complex aromas of red fruits.*

5,30 €

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# OPEN WINES

# GERMANY

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## WHITE WINES

¼ l

**GRAUBURGUNDER - WZG JECHTINGEN BADEN** Quality wine dry

*Delicate stone fruit aroma in the nose, clear and elegantly juicy in the mouth with charming fruit and a light body. Good balance and harmony.*

5,70€

**RIESLING - WEINGUT BIRKERT WÜRTEMBERG** Quality wine medium dry

*A classic example of the fine fruity and hearty Rieslings. A wonderful wine in the best sense of the word.*

5,70€

**RIESLING - WEINGUT BIRKERT WÜRTEMBERG** Quality wine dry

*Fine apples and apricot scents in the nose. The fruit is juicy and refreshing, the thoroughbred acid gives the wine structure and an elegant after taste.*

5,70€

## ROSE WINES

¼ l

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**SPÄTBURGUNDER WEISSHERBST - WZG KICHLINSBERGEN BADEN**

Quality wine dry

*Somewhat spicy in the nose with candied orange peel. In the mouth compact and juicy, a lively thoroughbred. A lingering after taste with good balance.*

5,80€

**LEMBERGER WEISSHERBST - WEINGUT BIRKERT WÜRTEMBERG**

Quality wine dry

*From the the late burgundy grape. Elegantly and rounded on the palate. A demanding Weißherbst, the ideal wine for the summer!*

5,80€

## RED WINES

¼ l

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**TROLLINGER MIT LEMBERGER - WEINGUT BIRKERT WÜRTEMBERG**

Quality wine semi dry

*Elegant with depth and corners. Spicy with fine fruit aromas, that remind one of blackberry, plums and cherries. Also the after taste is spicy.*

5,90€

**TROLLINGER - WEINGUT BIRKERT WÜRTEMBERG** Quality wine dry

*Seductive and elegant red wine. Soft on the palate with beautiful shades in the aroma, that remind one of sour cherry and red fruit dessert.*

5,90€

**RIESLING - WEINGUT BIRKERT WÜRTEMBERG** Quality wine dry

*Compact and concentrated with extract and spice, then comes the hint of wood with fine tannin and a certain depth and length in the after taste.*

5,90€

**SPÄTBURGUNDER - WZG JECHTINGEN BADEN** Quality wine dry

*Elegant and playful in its appearance, at the same time one discovers fine aromas that remind one of elder juice and soft vineyard peach.*

5,90€

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WHITE - ROSE - RED

3.80 €

# WHITE WINE

bottle 0.75 L

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## **AXIA**

### **Regional wine**

*The lovely freshness mates in a dreamlike way with the fine acid. Impressively formed; lingering after taste. Goes very well with all fish dishes.*

**19.50 €**

**Grape variety: 100% Malagouzia**

### **Moschofilero.Weingut.Davari**

*Moschofilero auf dem Peloponnes in der Weinbauzone von Mantinea in Arcadia kultiviert. Farbe Hellgelb mit grünlichen Reflexen.Nase leichter Intensität mit klaren Aromen von Rose, Zitronenblüten- und esperidoeidon.Sto Mund heben sich Blumen mit starken Zitrus berührt.Moderate Säure, die die volle Frische soma.Efcharisti Getränk Intensität und großer Nachgeschmack begünstigt.*

**15,50 €**

### **Malagouzia.Weingut.Davari**

*The Malagouzia, characterized as the epitome of the renaissance of Greek viticulture, cultivated in almost all wine-growing areas and is considered world-class grape. Color light yellow, expressive nose with a hint of citrus, peach, apricot, lemon blossoms and jasmine. Round mouth, full, but always fresh with enough acidity and sweet aftertaste.*

**15,50 €**

### **AMETHYSTOS - Vineyard Kosta Lazaridi**

#### **Regional wine**

*Fruity to the nose and playful with aromas that remind one of exotic fruits such as mango and passion fruit. In the mouth then very lively and strong with a strong after taste. Perfect enjoyment with grilled fish.*

**25.00 €**

**Grape variety: Sauvignon Blanc - Assyrtiko**

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<b>CABERNET-MERLOT.</b> Winery. Davari Successful blend of rugged Cabernet Sauvignon Merlot velvet with a 50-50 and made in the Greek climate. Palaios features for 12 months in French oak barrels. Deep purple color, rich with flavors of black wild fruits and spices And robust body with lively tannins and a long finish.	<b>16,00 €</b>
<b>AXIA</b> Regional wine from FI The spicy bouquet is further distinguished by the wood cask aroma. Striking red wine, long and intensive after taste. Goes very well with beef. Grape variety: Xinomavro-Syrah	<b>21,00 €</b>
<b>AGIORGITIKO.</b> Weingut. Davari It matured in the barrel and has concentrated and complex aromas of red fruits.	<b>15,50 €</b>
<b>AMETHYSTOS - Vineyard Kosta Lazaridi</b> Quality wine Nemea PDO, 2010 Convincing on account of its complex aroma, a full body and through discreet scents that remind one of dark chocolate. The one-year maturing time in the barrique lends the wine multiple layers and intensifies its harmonious and full-bodied taste. Grape variety: Cabernet, Merlot, Agiorgitiko	<b>30,00€</b>

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# ROSE WINES

**Bottle 0.75 L**

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**AMETHYSTOS - Vineyard Kosta Lazaridi**  
**Regional wine from Drama**

**Strong Greek Rosé with dark intensive color. Strong bodied with good acidic structure and fruity character Lingerig asfter taste. Typical aromas remind one of sour cherry and wild strawberry.** **25,00 €**

**Grape variety: 100% Syrah**

**Syra.Weingut.Davari**

**With aromas of pomegranate, rosy nuances and rich aromas of cherries and spices** **16,50 €**

**Dessert**

**Galaktoboureko**

***Greek dessert***

***with semolina pudding and vanilla cream***

***5,90€***

**Greek yogurt**

***with honey and walnuts***

***4.50€***