

Explore the local flavours in this traditional array of Greek cuisine with a modern twist. Freshly prepared to order, these dishes have been perfected by renowned Michelin-starred chef Lefteris Lazarou. Offering an impressive selection of fish and quality local ingredients, our menu captures the freedom you feel in a meal by the sea with your favorite company.

**STARTERS**  
**VORSPEISEN**  
**ENTRÉES**

GF	<b>Gaspacho peas soup with "Apaki" and dill oil</b> Gaspacho-Erbsensuppe mit "Apaki" und Dillöl Gaspacho de pois avec Apaki et huile d'aneth	14€
GF	<b>Fish soup with saffron from Kozani</b> Fischsuppe mit Safran aus Kozani Soupe de poisson au safran de Kozani	16€
V GF	<b>Greek salad with Feta, Halkidiki olives, onions and olive oil</b> D'olive Griechischer Salat mit Feta-Käse, Chalkidiki-Oliven, Zwiebeln und Olivenöl Salade grecque au fromage Feta, olives Halkidiki, oignons et huile	18€
VG GF	<b>Mix green salad with quinoa and pomegranate</b> Grünen Salat mit Quinoa und Granatapfel mischen Salade composée: salade verte, quinoa et grenade	16€
V	<b>Beetroot salad with apples and "Xinotyri" cheese from Crete</b> Rote-Bete-Salat mit Äpfeln und Xinotyri-Käse aus Kreta Salade de betteraves aux pommes et fromage «Xinotyri» de Crète	18€
V	<b>Mix garden salad with Feta and almond biscuit</b> Gartensalat mit Feta-Käse und Mandelkeks mischen Salade du jardin, fromage Feta et biscuits aux amandes	14€
VG GF	<b>Slow cooked garlic hummus with marinated mushrooms</b> Langsam gekochter Knoblauch-Hummus mit marinierten Pilzen Houmous à l'ail, cuit lentement avec des champignons marinés	14€
V	<b>Crunchy zucchini bites with yoghurt and parsley</b> Krusprige Zucchini-Bissen mit Joghurt und Petersilie Bouchées de courgettes croquantes au yaourt et au persil	14€

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should ask a member of the team for information on the allergen content of our food*

**STARTERS**  
**VORSPEISEN**  
**ENTRÉES**

	<b>Crispy anchovies with mayonnaise, pickled cucumber and capers</b>	18€
	Knusprige Sardellen mit mayonnaise, eingelegter gurke und kapern Anchois croustillants mayonnaise, concombre mariné et câpres	
	<b>Fried calamari with fresh herb mayonnaise</b>	16€
	Gebratene Calamari mit frischer Kräutermayonnaise Calamars frits accompagnés de mayonnaise aux herbes fraîches	
GF	<b>Shrimps "Saganaki" cooked with Limnio wine, baked tomato and tarragon</b>	20€
	Garnelen "Saganaki" gekocht mit Limnio-Wein, gebackenen Tomaten und Estragon Crevettes "Saganaki" cuites avec du vin Limnio, tomates au four et estragon	
GF	<b>Octopus cooked with onions confit and yellow split peas puree</b>	18€
	Octopus gekocht mit Zwiebelconfit und gelbem Bohnenpüree Poulpe cuit aux oignons confits et purée de haricots jaunes cassés	
DF GF	<b>Sea bream marinated in lime, chili, avocado and coriander</b>	18€
	Seebrasse mariniert in Limette, Chili, Avocado und Koriander Dorade marinée au citron vert, piment, avocat et coriandre	
	<b>Beef "Kebabs" with tomato and pepper sauce and yogurt dip</b>	18€
	Rindfleisch "Kebabs" mit Tomaten-Pfeffer-Sauce und Joghurt-Dip Boeuf "abebabs" accompagné de sauce au poivre, de sauce tomate et trempette au yaourt	

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**MAIN COURSE**  
**HAUPTGÄNGE**  
**PLATS PRINCIPAUX**

	<b>Crispy sea bream fillet with smoked eggplant puree</b>	28€
	Knuspriges Seebrassenfilet mit geräuchertem Auberginenpüree Filet de dorade croustillant à la purée d'aubergine fumée	
	<b>"Kritharoto" pasta with shrimps and aged Cretan "Graviera" cheese</b>	28€
	"Kritharoto" -Nudeln mit Garnelen und gereiftem kretischen "Graviera" -Käse Pâtes "Kritharoto" aux crevettes et fromage crétois "Graviera" vieilli	
	<b>Sea bass fillet with fregola and beetroot</b>	32€
	Wolfsbarschfilet mit Fregola und Rote Beete Filet de bar, fregola et betterave	
GF	<b>Lamb "Kleftiko" with potato puree</b>	32€
	Lamm "Kleftiko" mit Kartoffelpüree Agneau "Kleftiko" avec purée de pommes de terre	
DF	<b>Pork "Souvlaki" with pita bread, tomato, onion and parsley</b>	24€
	Schweinefleisch "Souvlaki" mit Fladenbrot, Tomate, Zwiebel und Petersilie "Souvlaki" de porc avec pain pita, tomate, oignon et persil	
	<b>Chicken fillet slow cooked with "Skioufihta" pasta, bacon cream</b>	22€
	Hähnchenbrust-Slow-Cooker mit Nudeln, Speck und Sahne "Skioufichta" Mijoteuse de poitrine de poulet mijoté avec des pâtes "Skioufichta", bacon et crème	

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**MAIN COURSES**  
**HAUPTGÄNGE**  
**PLATS PRINCIPAUX**

	<b>Traditional Mousaka</b>	22€
	Traditionelles Mousaka Mousaka traditionnelle	
V	<b>Vegetable Mousaka</b>	20€
	Gemüse Mousaka Mousaka aux légumes	
GF VG	<b>Green peas puree with seasonal garden vegetables</b>	20€
	Grünes Bohnenpüree mit saisonalem Gartengemüse Purée de haricots verts avec ses légumes de saison du jardin	
GF VG	<b>Mix grilled mushrooms with carob honey</b>	20€
	Gegrillte Pilze mit Johannisbrothonig mischen Mélange de champignons grillés et miel de caroube	

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**DESSERTS**  
**NACHSPEISEN**  
**DESSERTS**

VG GF	<b>Poached pear with safran</b> Pochierte Birne mit Safran Poire pochée au safran	14€
V	<b>Halva mousse with caramelized hazelnuts and hot chocolate sauce</b> Halva-Mousse mit karamellisierten Haselnüssen und heißer Schokoladensauce Mousse Halva aux noisettes caramélisées et sauce au chocolat chaud	14€
V	<b>Chocolate creme with almond biscuit and rose water sorbet</b> Schokoladencreme mit Mandelkeks und Rosenwassersorbet Crème au chocolat avec biscuit aux amandes et sorbet à l'eau de rose	14€
GF	<b>Seasonal fruits</b> Saisonale Früchte Fruits de saison	14€
V	<b>Ice cream selection</b> <b>vanilla, chocolate, strawberry, banana, pistachio</b> Auswahl mit Eisgeschmack Vanille, Schokolade, Erdbeere, Banane, Pistazie Assortiment de crèmes glacées vanille, chocolat, fraise, banane, pistache	9€

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**This a la carte menu has been specially designed by Michelin-starred Chef Lefteris Lazarou for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. 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.**

Ce menu à la carte a été spécialement conçu pour votre plaisir par le chef étoilé Lefteris Lazarou. Comme tous nos plats sont fraîchement préparés, nous recommandons à notre clientèle de commander au maximum un plat par personne. Bien que toutes les précautions soient prises, les plats peuvent éventuellement contenir des ingrédients allergènes qui ne figurent pas dans le menu. Ainsi nous invitons nos clients ayant des allergies alimentaires à s'informer auprès de l'un des membres de l'équipe de la teneur en allergènes de nos plats.