

This superb selection of traditional Greek "mezedes" is the perfect way to relax with family and friends. Making a name for itself in cities across the world including London and Miami, Ergon sources ingredients from small, independent, producers and its authentic dishes come with a distinctly modern touch that will delight your taste buds.

Ergon Restaurant
Dinner



STARTERS

V	Cretan salad with barley rusk, tomatoes, sheep's milk cheese and rocket leaves Kretischer Salat mit Gerstenzwieback, Tomaten, Schafskäse und Rucola Salade crétoise à la biscotte d'orge, tomates, fromage de brebis et feuilles de roquette	17€
VG GF	Spinach salad with quinoa, grapes, fennel, walnuts and citrus dressing Spinatsalat mit Quinoa, Trauben, Fenchel, Walnüssen und Zitrusdressing Salade d'épinards au quinoa, raisins, fenouil, noix et vinaigrette aux agrumes	17€
V GF	Mrs. Marianna's dolmadakia, homemade stuffed vine leaves with rice and herbs Mrs. Mariannas Dolmadakia, hausgemachte gefüllte Weinblätter mit Reis und Kräutern Dolmadakia de Mme Marianna, feuilles de vigne farcies maison avec riz et herbes	17€
V	Falafel patties with Greek yogurt and tomato salad Falafel-Pastetchen mit griechischem Joghurt und Tomatensalat Gallettes de falafels au yogourt grec et salade de tomates	22€
V GF	Grilled eggplant with Haloumi, raisins chutney and sesame seeds Gegrillte Auberginen mit Haloumi, Rosinen-Chutney und Sesam Aubergines grillées avec Haloumi, chutney de raisins secs et graines de sésame	18€
V GF	Vegetable roots - beetroot, carrots, parsnip with hummus and honey dressing Pflanzliche Wurzeln - Rote Beete, Karotten, Pastinaken mit Hummus und Honigdressing Racines de légumes - betteraves, carottes, panais avec houmous et vinaigrette au miel	22€
V GF	Grilled mushrooms marinated in Ouzo with Mykonian cheese and pistachios Gegrillte Pilze in Ouzo mit mykonischem Käse und Pistazien mariniert Champignons grillés marinés à l'Ouzo avec fromage de Mykonos et pistaches	19€
DF	Cod "skordalia" with sweet potatoes puree and garlic puree Kabeljau "Skordalia" mit Süßkartoffelpüree und Knoblauchpüree Morue "skordalia" avec purée de patates douces et purée d'ail	24€
	Grilled beef "koftas" with Feta, tomatoes and spearmint Gegrillte Rindfleisch "Koftas" mit Feta, Tomaten und grüner Minze "Koftas" de boeuf grillé avec Feta, tomates et menthe verte	22€

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

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MAIN COURSES

V GF	"Gemista" risotto with vegetables, tomato and Feta "Gemista" Risotto mit Gemüse, Tomaten und Feta Risotto "Gemista" aux légumes, tomate et feta	26€
GF DF	Grilled swordfish with rocket salad, artichokes and cherry tomatoes Gegrillter Schwertfisch mit Rucolasalat, Artischocken und Kirschtomaten Espadon grillé avec salade de roquette, artichauts et tomates cerises	28€
GF	Sea bass fillet with pea puree, quinoa salad and fresh herbs Wolfsbarschfilet mit Erbsenpüree, Quinoasalat und frischen Kräutern Filet de bar avec purée de pois, salade de quinoa et herbes fraîches	32€
	Pan seared chicken thigh fillet with potatoes croquets and sweet paprika cream Hähnchenfilet mit Kartoffelkroketten und süßer Paprikacreme Filet de poulet avec croquets de pommes de terre et crème au paprika doux	30€
	Slow cooked pork with eggplant puree and vinegar glaze Langsam gekochtes Schweinefleisch mit Auberginenpüree und Essigglasur Porc cuit lentement avec purée d'aubergine et glaçage au vinaigre	34€
	Lamb kebab with grilled eggplant, sour cream and pita bread Lammkebab mit gegrillten Auberginen, Sauerrahm und Fladenbrot Kebab d'agneau aux aubergines grillées, crème sure et pain pita	35€
	Stuffed brioche with slow cooked beef and celeriac cream Gefüllte Brioche mit Rindfleisch und Knollenselleriecreme Brioche farcie à la crème de boeuf et céleri	35€

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DESSERTS

V	Kataifi with vanilla ice cream, cinnamon and pistachio Kataifi mit Vanilleeis, Zimt und Pistazie Kataifi avec glace vanille, cannelle et pistache	14€
V	Armenovil with chocolate ganache and caramelized nuts Armenovil mit Schokoladenganache und karamellisierten Nüssen Armenovil avec ganache au chocolat et noix caramélisées	14€
V	Cheese milfeulle with phyllo pastry, cheese cream and forest berries sauce Käsemilfeulle mit Phyllo-Gebäck, Käsecreme und Waldbeersauce Milfeulle au fromage avec pâte phyllo, crème au fromage et sauce aux fruits des bois	14€
V	Cheese platter from Greece with Haloumi, manouri from Crete, gruyere from Amfilochia and kaseri from central Macedonia Käseplatte aus Griechenland mit Haloumi, Manouri aus Kreta, Gruyere aus Amfilochia und Kaseri aus Zentralmakedonien Plateau de fromages de Grèce avec Haloumi, manouri de Crète, gruyère d'Amfilochia et kaseri de Macédoine centrale	14€
VG GF	Fresh seasonal fruits Frisches Obst der Saison Fruits frais de saison	14€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, Chocolat, Fraise, Banane	7€

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VEGAN OPTIONS

STARTERS

	Cretan salad with barley rusks, tomatoes and rocket leaves Kretischer Salat mit Gerstenzwieback, Tomaten und Rucola Salade crétoise aux biscottes d'orge, tomates et roquette	17€
GF	Spinach salad with quinoa, grapes, fennel, walnuts and citrus dressing Spinatsalat mit Quinoa, Trauben, Fenchel, Walnüssen und Zitrusdressing Salade d'épinards au quinoa, raisins, fenouil, noix et vinaigrette aux agrumes	22€
GF	Mrs. Marianna's dolmadakia, homemade stuffed vine leaves with rice and herbs Mrs. Mariannas Dolmadakia, hausgemachte gefüllte Weinblätter mit Reis und Kräutern Dolmadakia de Mme Marianna, feuilles de vigne farcies maison avec riz et herbes	20€

MAIN COURSES

GF	"Gemista" risotto with vegetables and tomato "Gemista" Risotto mit Gemüse und Tomaten Risotto "Gemista" aux légumes et tomate	26€
GF	Falafel with french fries and tomato salad Falafel mit Pommes Frites und Tomatensalat Falafel avec frites et salade de tomates	18€
GF	Grilled eggplant with mushrooms, raisins chutney and sesame seeds Gegrillte Auberginen mit Pilzen, Rosinen-Chutney und Sesam Aubergines grillées aux champignons, chutney de raisins secs et graines de sésame	17€

DESSERTS

	Caramelized banana with nuts and vegan ice cream Karamellisierte Banane mit Nüssen und veganem Eis Banane caramélisée aux noix et glace vegan	14€
GF	Fresh seasonal fruits Frisches Obst der Saison Fruits frais de saison	14€
	Sorbet selection Mango, Lime Sorbetauswahl Mango, Limette Sélection de sorbet Mangue, citron vert	7€

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TODDLER'S MENU

V	Cream of seasonal fruits and biscuits Κρέμα εποχιακών φρούτων και μπισκότων Крем из сезонных фруктов и печенья	10€
VG GF	Cream of green vegetables, rice and olive oil Κρέμα πράσινων λαχανικών, ρύζι και ελαιόλαδο Сливки из зеленых овощей, риса и оливкового масла	10€
GF DF	Cream of chicken, potato, carrots and celery Κρέμα κοτόπουλου, πατάτας, καρότα και σέλινό Сливки из курицы, картофеля, моркови и сельдерея	10€
GF DF	Cream of poached fish fillet, zucchini, carrots and potatoes Κρέμα φιλέτου ψαριού, κολοκυθάκια, καρότα και πατάτες Крем из пашот из рыбного филе, цуккини, моркови и картофеля	10€

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KIDS MENU

STARTERS

V GF	Mini Greek salad with tomato, cucumber, peppers, olives and Feta and olive oil Μίνι Ελληνική σαλάτα με τομάτα, αγγούρι, πιπεριά, ελιές, Φέτα και ελαιόλαδο Греческий мини-салат с помидорами, огурцами, перцем, оливками, фетой	10€
V GF	Mini mixed salad with iceberg, cucumber, corn, carrot and Parmesan Μίνι ανάμεικτη σαλάτα με άισμπεργκ, αγγούρι, καρότο, καλαμπόκι και Παρμεζάνα Μини-микс-салат с айсбергом, огурцом, кукурузой, морковью и оливковым маслом	10€
VG	Falafel patties with avocado cream Ρεβυθοκεφτέδες με κρέμα αβοκάντο Котлеты фалафель с кремом из авокадо	12€
V	Pumpkin patties with Greek yogurt Κεφτεδάκια κολοκύθας με ελληνικό γιαούρτι Тыквенные котлеты с греческим йогуртом	12€

MAIN COURSES

GF	Meatballs in tomato sauce and potato puree Κεφτεδάκια σε σάλτσα ντομάτας και πουρέ πατάτας Тефтели в томатном соусе и картофельном пюре	12€
GF	Sea bass fillet with pea puree and quinoa Φιλέτο λαβράκι με πουρέ αρακά και κινόα Филе морского окуня с гороховым пюре и киноа	14€
	Pan seared chicken thigh fillet with potatoes croquets and sweet paprika cream Φιλέτο μπούτι κοτόπουλου με крокэτες πατάτας και γλυκιά κρέμα πάπρικας Жареное на сковороде куриное филе с картофельными крокетами и сладким перцем	12€

MORE OPTIONS

	Penne pasta with tomato or bolognese sauce Πένες με σάλτσα τομάτας ή μπολονέζ Паста пенне с томатным или болоньезским соусом	12€
	Kids beef burger with tomato, lettuce and French fries Μοσχαρίσιο παιδικό burger με τομάτα, μαρούλι και τηγανητές πατάτες Детский говяжий бургер с помидорами, листьями салата и картофелем фри	12€
V	Pizza Margherita with tomato sauce and Mozarella Πίτσα Μαργαρίτα με σως τομάτας και Μοτσαρέλλα Пицца Маргарита с моцарелой и томатным соусом	12€

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KIDS MENUS

DESSERTS

V	Cheese millefeuille with phyllo pastry, cheese cream and forest berries sauce Μιλφέι γ με κρέμα τυριού και σάλτσα μούρων Миллефей с сырным кремом и соусом из лесных ягод	10€
V	Armenovil with chocolate ganache and caramelized nuts Αρμενοβίλ με γκανάζ σοκολάτα και καραμελωμένα καρύδια Арменовил с шоколадным ганашем и карамелизированными орехами	10€
VG GF	Fruit salad with seasonal fruits Φρουτοσαλάτα με φρούτα εποχής Фруктовый салат с сезонными фруктами	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Ποικιλία Παγωτών Βανίλια, Σοκολάτα, Φράουλα, Μπανάνα Выбор мороженого Ваниль, Шоколад, Клубника, Банан	7€

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