

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	Gazpacho peas soup with "Apaki" and dill oil Gazpacho-Erbsensuppe mit "Apaki" und Dillöl Gaspacho de pois avec Apaki et huile d'aneth	14€
GF	Fish soup with saffron from Kozani Fischsuppe mit Safran aus Kozani Soupe de poisson au safran de Kozani	16€
V GF	Greek salad with Feta, Halkidiki olives, onions, black garlic flakes and olive oil Griechischer Salat mit Feta, Chalkidiki-Oliven, Zwiebeln, schwarzen Knoblauchflocken und Olivenöl Salade grecque avec feta, olives Halkidiki, oignons, flocons d'ail noir et huile d'olive	18€
VG GF	Mix green salad with quinoa and pomegranate Grünen Salat mit Quinoa und Granatapfel mischen Salade composée: salade verte, quinoa et grenade	16€
V	Beetroot salad with apples and "Xinotyri" cheese from Crete Rote-Bete-Salat mit Äpfeln und Xinotyri-Käse aus Kreta Salade de betteraves aux pommes et fromage «Xinotyri» de Crète	18€
V GF	Tzatziki with avocado, crispy bread, yoghurt, dill, garlic, cucumber and olive oil Tzatziki mit Avocado, knusprigem Brot, Joghurt, Dill, Knoblauch, Gurke und Olivenöl Tzatziki à l'avocat, pain croustillant, yaourt, aneth, ail, concombre et huile d'olive	14€
V	"Ospriada" variety of pulses, peppers, confit tomatoes, basil pesto and katiki cheese "Ospriada" Vielfalt der Hülsenfrüchten, Paprika, Confit-Tomaten, Basilikum-Pesto und Katiki-Käse "Ospriada" variété de légumineuses, poivrons, tomates confites, pesto de basilic et fromage katiki	14€
DF GF	Sea bream marinated in lime, chili, avocado and coriander Seebrasse mariniert in Limette, Chili, Avocado und Koriander Dorade marinée au citron vert, piment, avocat et coriandre	18€

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

STARTERS
VORSPEISEN
ENTRÉES

VG GF	Slow cooked garlic hummus with marinated mushrooms Langsam gekochter Knoblauch-Hummus mit marinierten Pilzen Houmous à l'ail, cuit lentement avec des champignons marinés	14€
V	Crunchy zucchini bites with yoghurt and parsley Knusprige Zucchini-Bissen mit Joghurt und Petersilie Bouchées de courgettes croquantes au yaourt et au persil	16€
	Crispy anchovies with mayonnaise, pickled cucumber and capers Knusprige Sardellen mit Mayonnaise, eingelegter Gurke und Kapern Anchois croustillants mayonnaise, concombre mariné et câpres	20€
	Fried calamari with fresh herb mayonnaise Gebratene Calamari mit frischer Kräutermayonnaise Calamars frits accompagnés de mayonnaise aux herbes fraîches	18€
GF	Shrimps "Saganaki" cooked with Limnio wine, Feta, baked tomato and tarragon Garnelen "Saganaki" gekocht mit Limnio-Wein, Feta, gebackenen Tomaten und Estragon Crevettes "Saganaki" cuites au vin de Limnio, Feta, tomate au four et estragon	18€
DF GF	Cooked octopus with yellow split peas puree and caper leaves Gekochter Tintenfisch mit gelbem Erbsenpüree und Kapernblättern Poulpe cuit avec purée de pois cassés jaunes et feuilles de câpres	18€
	Beef "Kebabs" with tomato and pepper sauce, yogurt dip and pita bread Rindfleisch "Kebabs" mit Tomaten-Pfeffer-Sauce, Joghurt-Dip und Fladenbrot Kebabs* de boeuf avec sauce tomate et poivron, trempette au yogourt et pain pita	18€

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MAIN COURSE
HAUPTGÄNGE
PLATS PRINCIPAUX

	Crispy sea bream fillet with smoked eggplant puree	28€
	Knuspriges Seebrassenfilet mit geräuchertem Auberginenpüree Filet de dorade croustillant à la purée d'aubergine fumée	
	"Kritharoto" pasta with shrimps and aged Cretan "Graviera" cheese	28€
	"Kritharoto" -Nudeln mit Garnelen und gereiftem kretischen "Graviera" -Käse Pâtes "Kritharoto" aux crevettes et fromage crétois "Graviera" vieilli	
	Sea bass fillet with fregola and beetroot	32€
	Wolfsbarschfilet mit Fregola und Rote Beete Filet de bar, fregola et betterave	
GF	Lamb "Kleftiko" with potato puree	32€
	Lamm "Kleftiko" mit Kartoffelpüree Agneau "Kleftiko" avec purée de pommes de terre	
	Pork "Souvlaki" with pita bread, tomato, onion, parsley and yogurt sauce with fresh herbs	24€
	Schweinefleisch "Souvlaki" mit Fladenbrot, Tomate, Zwiebel, Petersilie und Joghurtsauce mit frischen Kräutern Porc "Souvlaki" avec pain pita, tomate, oignon, persil et sauce yaourt aux herbes fraîches	
	Chicken fillet slow cooked with "Skioufihta" pasta, bacon and cream	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

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

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DESSERTS
NACHSPEISEN
DESSERTS

VG GF	Poached pear with saffron and vanilla ice cream Pochierte Birne mit Safran-Vanille-Eis Poire pochée au safran et glace vanille	14€
V	Halva mousse with caramelized hazelnuts and hot chocolate sauce Halva-Mousse mit karamellisierten Haselnüssen und heißer Schokoladensauce Mousse Halva aux noisettes caramélisées et sauce au chocolat chaud	14€
V	Semolina pudding with cinnamon, vanilla ice-cream, sesame touile and seasonal fruits Grießpudding mit Zimt, Vanilleeis, Sesam-Touile und Saisonale Früchte Pudding de semoule à la cannelle, glace vanille, touille de sésame et fruits de saison	14€
V	Orange pie with chocolate meringue and mint Orangenkuchen mit Schokoladen meringue und Minze Tarte à l'orange avec meringue au chocolat et menthe	14€
GF	Seasonal fruits Saisonale Früchte Fruits de saison	14€
V	Ice cream selection vanilla, chocolate, strawberry, banana, pistachio Auswahl mit Eisgeschmack Vanille, Schokolade, Erdbeere, Banane, Pistazie Assortiment de glaces vanille, chocolat, fraise, banane, pistache	14€

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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.