

Menu

Dierhan)

# Dierhaus

## APPETISERS

<b>BRETZEL</b>	2.00€
<b>PITA BREAD</b>	2.50€
<b>NACHOS WITH CHEDDAR SAUCE</b>	4.50€
<b>GERMAN POTATO SALAD</b> With sautéed bacon and a touch of rosemary and garlic	6.00€
<b>FRESH FRENCH FRIES</b> Served with grated parmesan cheese or blue cheese sauce	4.80€
<b>PIE OF THE DAY</b>	6.50€
<b>FETA CHEESE WITH HONEY AND SESAME</b> Feta cheese in crispy filo pastry, served with honey and roasted sesame	6.50€
<b>COUNTRY SAUSAGE</b> Served with French fries	7.00€
<b>BLACK PIG SAUSAGE</b> Συνοδεύεται με πατάτες τηγανητές	9.00€
<b>BREADED CHICKEN STICKS</b> Tender chicken fillet sticks with 3 different breadings: home style, crispy peppery and paprika. Served with sweet chili sauce and cocktail sauce	10.50€
<b>EGGPLANT ROLLS*</b> With bacon and vegetables. Served with sour cream	6.50€
<b>MOZZARELLA CHEESE BALLS*</b>	6.50€
<b>SAVOURY FRIED APPERISERS PLATTER*</b> Cheese balls, green pepper balls, onion rings, cheese rolls with sun-dried tomato, chicken and vegetable pouches	10.50€
<b>GRILLED MUSHROOMS</b> White, pleurotus and portobello mushrooms served with rocket salad, parmesan flakes and a vinaigrette with light garlic seasoning	10.50€
<b>GRILLED VEGETABLES WITH HALLOUMI CHEESE</b> Served with a balsamic-and-honey sauce	10.50€
<b>SMOKED SALMON</b> Served on grilled whole-grain bread with horseradish custard	10.00€
<b>CARPACCIO DI BEEF</b> Thin slices of beef marinated in olive oil, lemon, rocket, parmesan flakes and sun-dried tomato	14.00€
<b>DELI MEATS PLATTER</b> German deli meats and spicy salami to accompany the beer of your choice	18.00€
<b>CHEESE PLATTER</b> A selection of fine European cheeses	19.50€

# Bierhaus

## SALADS

<b>BIER HAUS</b>	9.80€
Four vegetables salad with Emmental cheese, Bavarian ham and cocktail sauce	
<b>MELOMENI (HONEYED SALAD)</b>	9.80€
Lola salad, French salad, rocket, iceberg, red cabbage and Florina peppers marinated in honey vinaigrette. Served with Arta graviera cheese and roasted sesame	
<b>ORANGE</b>	9.80€
Rocket, baby spinach and red cabbage with roasted pine nuts. Marinated in orange vinaigrette and Cretan sour myzithra cheese	
<b>GREEK SALAD</b>	8.00€
<b>QUINOA SALAD</b>	9.50€
Quinoa with fresh mint, ginger, apple and peanuts, marinated in orange juice. Served with baby spinach, parmesan cheese flakes and olive oil	
<b>MIRTYLLE</b>	10.50€
Rocket, iceberg, red cabbage and strawberries, with blueberry vinaigrette and mozzarella burrata	

## PASTA

<b>SPAGHETTI POMODORO</b>	7.00€
With fresh tomato sauce	
<b>PENNE CARBONARA</b>	9.00€
With cream and bacon	
<b>TORTELLINI WITH SAMBUCA</b>	13.00€
Cheese, mushroom and dried tomato tortellini served with breaded chicken fillets and a sambuca cream sauce	
<b>MUSHROOM RISOTTO</b>	13.00€
Risotto with champignon, pleurotus and portobello mushrooms, seasoned with white truffle oil	

## FISH

<b>STEAMED MUSSELS</b>	9.50€
Mussels steamed with white wine and garlic. Served with French fries	
<b>FRESH SALMON FILLET</b>	15.50€
With honey and orange sauce. Served with quinoa salad	

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## MAIN DISHES

<b>CHICKEN FILLET TAGLIATA</b>	9.50€
Braised chicken breast fillet with orange sauce. Served with grilled vegetables	
<b>KOTOSOUVLI (for two)</b>	17.00€
Marinated chicken leg fillets served with onion rings and fresh French fries	
<b>CHICKEN SPECIAL</b>	13.00€
Chicken breast bites with estragon and parmesan sauce	
<b>GRILLED PORK TENDERLOIN TAGLIATA</b>	15.00€
With green pepper sauce. Served with basmati and black rice	
<b>PORK CHOPS</b>	12.00€
Pork neck chops with Jack Daniel's sauce and potato puree	
<b>PANCETTA PORK STEAK (800gr)</b>	16.00€
Pork rib steak with pancetta. Served with grilled tomato and fresh French fries	
<b>SCHNITZEL</b>	11.00€
Pork schnitzel served with French fries and BBQ sauce	
<b>SPARE RIBS BBQ</b>	14.00€
Pork ribs with BBQ sauce, served with fresh French fries	
<b>CHICKEN BURGER</b>	12.00€
Chicken burger (300gr) or breaded chicken fillet with mayonnaise sauce, pickle, crispy iceberg, parmesan flakes, sautéed mushrooms and fresh French fries	
<b>BURGER BIER HAUS</b>	13.00€
Veal burger (300gr) with lettuce, tomato, cocktail sauce, cheddar cheese and bacon. Served with fresh French fries and BBQ sauce	
<b>BURGER BLUE CHEESE</b>	17.00€
Black Angus burger (300gr) with blue cheese sauce, lettuce, caramelized onion and Black Forest prosciutto in brioche bread	
<b>CHICKEN BURGER</b>	9.00€
Chicken burger (300gr) served with season salad marinated in sweet mustard vinaigrette	
<b>VEAL BURGER</b>	10.50€
Veal burger (300gr) served with basmati rice, black rice and grilled tomato	
<b>VEAL BURGER WITH BLUE CHEESE SAUCE (300gr)</b>	12.50€
Served with fresh French fries	
<b>VEAL T-BONE (500gr-600gr)</b>	25.00€
Veal T-bone served with sautéed baby potatoes and baby carrots	
<b>VEAL STABLE STEAK</b>	32.00€
Veal chuck-eye steak (900gr-1000gr) served with baby potatoes and grilled tomato	
<b>PEPPER STEAK (450gr)</b>	22.00€
Veal sirloin steak with peppery sauce and fresh French fries	

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## MAIN DISHES

<b>NUREMBERG SAUSAGES</b>	11,00€
Served with potato salad and sweet mustard	
<b>GERMAN SAUSAGES</b>	23,00€
A wooden platter with six different types of sausages, warm sauerkraut, potato salad, pita bread and two different kinds of mustard	
<b>OSSOBUKO</b>	22,00€
Veal shank with red wine sauce and potato puree	
<b>PIG'S TROTTER (for two)</b>	22,00€
Pig's trotter served with fresh French fries and a wine sauce	
<b>MIXED GRILL (for two)</b>	30,00€
Bites of pork tenderloin, chicken breast, neck chops, kebab, country sausage, pita-bread and onion rings	
<b>FILET MIGNON</b>	29,00€
With Madeira sauce and potato pouree with white truffle oil	
<b>RIB-EYE BLACK ANGUS 300gr</b>	32,00€
Served with sautéed baby potatoes and carrots, and caramelised onion chutney	
<b>BLACK ANGUS FLANK STEAK 300gr</b>	36,00€
Served with French fries and chimichurri sauce	

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## CHILDREN'S MENU

<b>PENNE WITH TOMATO SAUCE</b>	3,50€
<b>PENNE CARBONARA</b>	3,50€
<b>VEAL BURGER 150gr</b> Served with fresh French fries, baby tomatoes and ketchup	4,50€
<b>BURGER</b> Veal burger (150gr) with ketchup, tomato, lettuce, cheddar cheese and fresh French fries	5,50€
<b>BREADED CHICKEN</b> Breaded chicken with French fries	4,00€
<b>SCHNITZEL</b> Pork schnitzel with French fries and ketchup	4,00€
<b>MOZZARELLA CHEESE BALLS</b>	4,00€
<b>FRESH FRENCH FRIES</b> With grated parmesan or cocktail sauce	2,50€
<b>CHILDREN'S BITES</b> A dish with two cheese balls, two onion rings and two Nuremburg sausages with fresh French fries	4,50€



# Bierhaus

## DESSERTS

<b>PANNA COTTA</b>	5,50€
<b>CHOCOLATE MOILLEUX</b> With a white chocolate heart and vanilla ice-cream	7,50€
<b>AMERICAN BROWNIES</b> Served with vanilla ice-cream and caramel syrup	7,50€
<b>PAVLOVA</b> Meringue with strawberry coulis, whipped cream, fresh strawberries and caramel sauce	7,50€
<b>STRAWBERRY SOUP</b> With white pepper and pistachio ice-cream	7,50€
<b>BANOFFEE</b> Crunchy biscuit with butterscotch cream, banana, whipped cream, caramel sauce, cinnamon and vanilla ice-cream	7,50€
<b>MILLEFEUILLE WITH FRESH STRAWBERRIES</b> With patisserie cream, fresh strawberries and strawberry sauce	7,50€

## ICE - CREAM

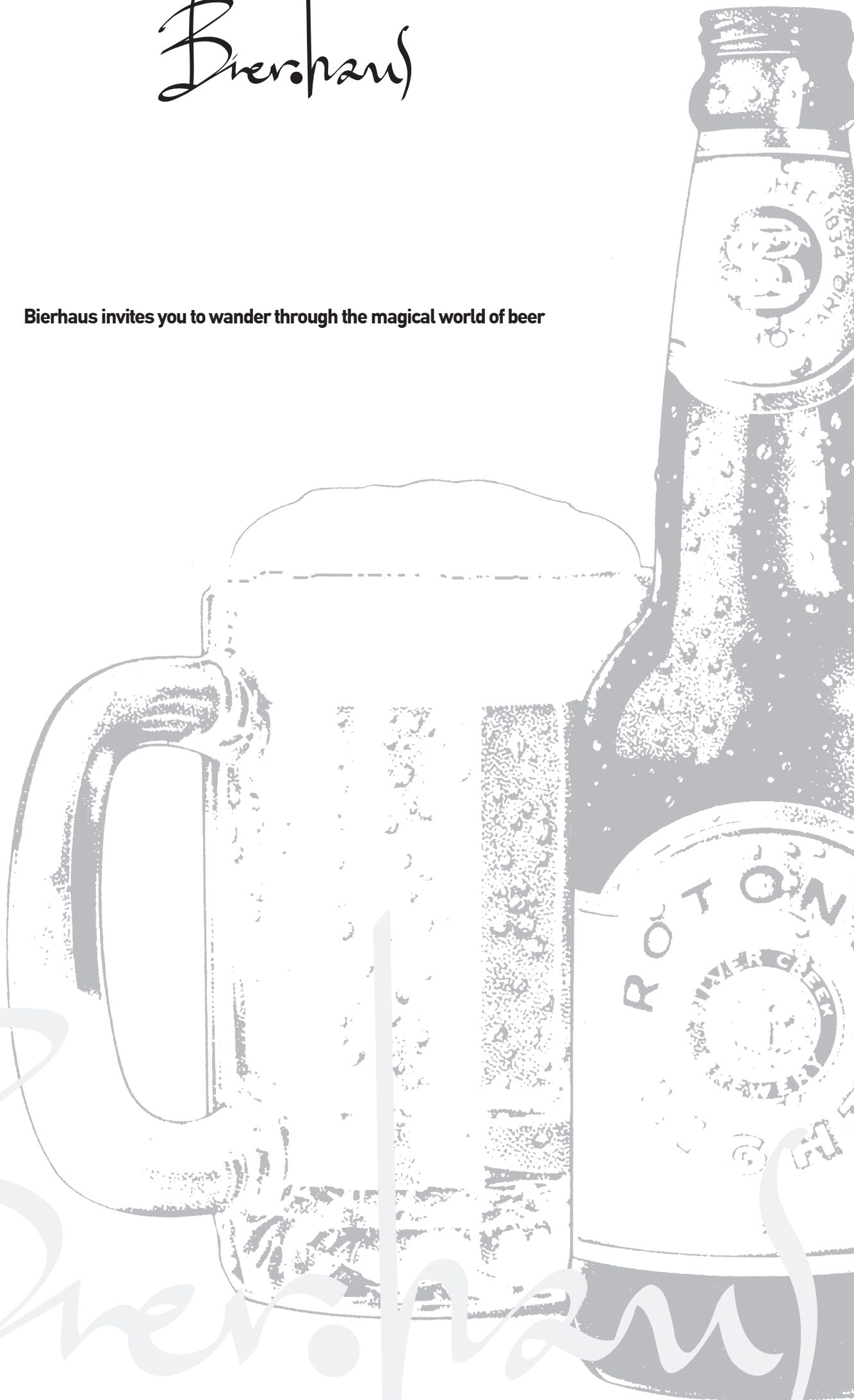
<b>VANILLA, PISTACHIO, CHOCOLATE, STRACIATELLA, STRAWBERRY, KAYMAK</b> Served with caramel or chocolate syrup (price per scoop)	2,50€
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# Bierhaus

**Bierhaus invites you to wander through the magical world of beer**



# Bierhaus

# Bierhaus

## D R A U G H T

### Improved quality draft beer from our new keg cooler

<b>Warsteiner:</b> German Pils Blond, slightly bitter, with a rich long lasting white head. One of the most famous German Pils. 5% alc.	<b>0,30l:</b> 3.50€	<b>0,40l:</b> 5.00€	<b>0,50l:</b> 6.00€
<b>San miguel:</b> Spanish Lager The most famous Spanish beer, with a history of 125 years. It stands out for its fresh, light, balanced taste of barley with notes of yeast and a light bitter aftertaste. 5.4% alc.	<b>0,30l:</b> 4.00€	<b>0,50l:</b> 6.00€	
<b>König Ludwig Dunkel:</b> German Dunkel Lager The history of König Ludwig Dunkel goes back to the year 1516, with a very long tradition in Bavaria in particular. Today, König Ludwig Dunkel is the most popular dark beer in Germany. It is brewed with the best roasted barley malt and bitter and aroma hops. Spicy and malty in taste. 5.1% alc.	<b>0,30l:</b> 4.00€	<b>0,50l:</b> 6.00€	
<b>Maisel's Weisse:</b> German Weisse Top fermentation German beer. Considered by many as the best German Weisse. Brown-red, slightly bitter and refreshing. 5.4% alc.	<b>0,30l:</b> 4.00€	<b>0,50l:</b> 6.00€	
<b>Paulaner Weisse</b> The perfect companion for your meal due to its low bitterness and pleasant acidity. Golden colour. 6% alc.	<b>0,30l:</b> 4.00€	<b>0,50l:</b> 6.00€	
<b>Pilsner Urquell</b> A bitter blonde, the queen of Pils. Rich aroma, a long lasting white head and a crisp hoppy taste. 4.4% alc.	<b>0,30l:</b> 4.00€	<b>0,50l:</b> 6.00€	
<b>Chios Beer Fresh:</b> Greek. A fresh blonde golden ale, unfiltered and unpasteurised, with a fruity flavour and a subtle bitterness. 4.9% alc.	<b>0,30l:</b> 4.50€	<b>0,50l:</b> 7.00€	
<b>Hobgoblin IPA:</b> Great Britain A blond beer, brewed with Fuggles, Goldings & Styrian hops. An intense explosion of fruity, tropical taste. 5.3% alc.		<b>0,50l:</b> 7.00€	
<b>MONASTIC BEER</b>			
<b>La Trappe Quadrupel:</b> red with a creamy white head and sweet taste. 10% alc.			<b>0,25l:</b> 7.50€
<b>Pater linus:</b> Belgium Abbey. Amber colour, slightly bitter taste with a subtle scent of peach and apple, an unmatched delight. 7.5% alc.	<b>0,30l:</b> 7.00€	<b>0,50l:</b> 8.50€	
<b>1 litre jug</b>	11,00€	<b>2 litre jug</b>	22,00€
<b>1 metre of beer</b>	25,00€	<b>3 litre tube</b>	33,00€

## L A G E R Our suggestions for ice-cold beer in a bottle

Bottom fermentation beers of Bavarian origin.

They constitute 90% of global beer production with numerous fans in Greece and worldwide

<b>PERONNI Nastro Azzuro</b> A typical example of Italian culture and aesthetics, this beer was first produced at a local brewery in Rome. Delicate in taste. 5.1% alc.	<b>0,33l:</b> 5.50€
<b>Stella</b> The most famous Belgian lager. Pleasantly bitter with a fruity finish. 5.2% alc.	<b>0,33l:</b> 5.50€
<b>Corona</b> Exotic Mexican taste. Light-coloured blonde and refreshing. Enjoy and get ready for a trip to a magical beach. 4.5% alc	<b>0,33l:</b> 5.50€
<b>Estrella Damm Inedit</b> Inedit is a beer specially designed to accompany your meal. A unique combination of lager and ale, it is best served in white wine glasses while being kept in a wine cooler. Spain. 4.8% alc.	<b>0,75l:</b> 13.00€

# Bierhaus

## P I L S

The main Lager category, they constitute 70% - 80% of global beer production. They are Bavarian type blonde beers of bottom fermentation and their main ingredient is the famous water of the Czech town of Pilsen.

### **Budweiser**

**0,33l:** 5,50€

A beer of Czech origin. It is dry and aromatic, with a rich white head and a golden-yellow colour. 5% alc.

### **Jever**

**0,33l:** 5,00€

A fresh and refreshing blonde beer from the north of Germany straight into your glass. Noted for its intensely bitter taste, Jever is considered to be the flagship of Pils beers. 4.9% alc.

### **Radeberger**

**0,33l:** 5,00€

Soft golden colour with a thin white head. The taste of hops stands out, with a special pleasant bitter taste. 4.8% alc.

### **Warsteiner Non Alcohol**

**0,33l:** 5,50€

The alcohol-free version of Warsteiner. Light and bitter, the perfect choice for those who have to drive home.

### **Fischer**

**0,65l:** 10,50€

The "Traditional" type of Fischer, of French origin. Blonde, slightly bitter with a lasting aftertaste. 6.5% alc.

## B L A C K

### **Guinness**

**0,40l:** 6,50€

It belongs to the Stout category, originating from the Porter, and it is the national drink of the Irish. It has a dry and bitter taste and a creamy white head. 5% alc.

### **Schlenkerla**

**0,50l:** 7,00€

The authentic smoked Bavarian beer. Besides the use of top quality hops, its special flavour is achieved by exposing the malt to the intense, aromatic smoke of burning beech wood. 5.1% alc.

## T H E S T R O N G O N E

### **Demon**

**0,33l:** 13,00€

It comes from France and it is the Demon of beer. Light-coloured, blonde and sweet. The strongest blonde in the world. 12% alc.

# Dierhaus

## W E I S S E

Top-fermentation wheat beers. Noted for the rich white head, the scent of yeast and only the slightest bitter taste. Due to their subtle bitterness and their pleasant acidity, they are perfect for accompanying your meal with their refreshing taste.

### **Weihenstephan Hefeweissbier**

**0,50l:** 6.50€

German beer with a thick and long lasting white head. Distinctive aroma of wheat, banana and citrus. 5.4% alc.

### **Paulaner**

**0,50l:** 6.50€

Golden beer, slightly bitter and pleasantly acidic, the best companion for your meal. 6% alc.

### **Erdinger Heffe**

**0,50l:** 6.50€

Hazy brown. A German beer with a fruity aroma and a sweet-and-sour aftertaste. Served with a slice of lemon. 5.3%alc.

### **Franziskaner**

**0,50l:** 6.50€

Maybe the best Bavarian beer. Brown and fruity with a rich white head, it is very refreshing. Hazy, with a scent of yeast. 5% alc.

### **Maisel's**

**0,50l:** 7.00€

Weiss Dunkel. Dark brown German Weisse. Caramel malt, hops and yeast. 5.1%alc.

## G R E E K

### **Ionian Pilsner:** Corfu Beer Microbrewery

**0,33l:** 5.50€

A fresh, aromatic blonde, crystal with a full body. A rich scent of hops and a slight pleasant bitterness. 5% alc.

### **Corfu Ale**

**0,33l:** 5.50€

From the island of Corfu. A special mix of barleys and hops.

Produced with caramel malts and fruity yeasts. 5% alc.

### **Septem**

**0,33l:** 6.00€

The little one from Evia. Honey Golden Ale. A double fermentation premium beer with greek flower honey.

It stands out for its golden colour and impressive aromas. 6.5% alc.

### **Nissos Pilsener**

**0,33l:** 5.50€

The Cyclades Microbrewery has created this fine, limited production beer. Balanced and refreshing. 4.9% alc.

### **Voreia India Pale Ale**

**0,33l:** 7.00€

An exquisite beer produced by the MicroBrewery of Serres and Northern Greece.

Impressive amber colour, bitter-sweet taste. 7% alc.

### **Sknipa Strong Ale**

**0,33l:** 6.50€

From the White Tower of Thessaloniki, a beer noted for its intense aroma and subtle taste. 7% alc.

### **Salonikia Honey Pilsner**

**0,33l:** 6.50€

A beer from Thessaloniki with a sweet and bitter aftertaste due to the honey. 5.5%alc.

### **Lola Pilsner Larissa**

**0,33l:** 6.50€

A tasty Pilsner. A fresh, unpasteurized beer with botanical and spicy aromas and a malty taste. 5.5% alc.

## FRUIT BEERS – WINE BEERS – CIDERS

### **Fruit beer of the month**

**0,33l:** 6.50€

Ask the waiter

### **Carolus**

**0,33l:** 7.00€

Coming from Belgium, it is one of the best-known wine beers.

Caramel-coloured and sweet, a mixture of fruit and a perfect combination of Porto wine and beer. 7.5% alc.

### **Clausthaler lemon**

**0,33l:** 5.50€

A beer for children and athletes. Quite refreshing due to the lemonade it contains. 0.5% alc.

### **Somersby Apple**

**0,33l:** 5.50€

A light, refreshing beer with a strong apple taste. 4.5% alc.

# Dierhaus

## A L E

Top-fermentation beers of English origin, noted for their fruity aroma. They fall into different categories according to their colour, ingredients and taste. They are dark, sweet and light, with an elegant note of hops.

### Mac Farland

**0,33l:** 5.50€

Irish red ale beer. Fruity in taste, slightly sweet and refreshing. A favourite of the young all over the world. 5.6% alc.

### Fuller's London Pride

**0,50l:** 7,00€

A pale ale from Great Britain. Brown-blond with a well-balanced taste. The iconic ale of London. 4.7% alc.

### Hobgoblin Ruby

**0,50l:** 7,50€

A unique combination of taste and colour. Thick white head, ruby red glow, red fruit aromas and a scent of cinnamon and pink. 5.2 % alc.

### Kwak

**0,75l:** 22.00€

The Belgian fishermen's beer. Red, strong, bittersweet with a rich white head. Served in a special glass. 8% alc.

## MONASTIC "ABBAYE TRAPPISTE"

### La Trappe «Trappiste - HOLLAND»

Produced at the unique "La Trappe" monastery brewery. Refermented in the bottle.

There are two types:

**Tripel:** Blonde, with a rich forest fruit aroma. Quite strong. 8% alc.

**0,33l:** 8,00€

**Dubbel:** Dark, strong, slightly sour with a rich white head. 6.5% alc.

**0,33l:** 7,50€

### Weihenstephaner Vitus

**0,50l:** 7,50€

From the oldest monastic brewery in the world. Light-coloured and wheat-flavoured, for beer lovers and connoisseurs. THE WORLD'S BEST STRONG WHEAT BEER. 7.7% alc.

### Saint Landelin

**Ambree:** Red, with a rich white head and sweet taste. 6.1% alc.

**0,33l:** 7,00€

**Blonde:** Golden-yellow, sweet with a fruity aroma and rich white head. 5.9% alc.

**0,33l:** 7,50€

### Leffe «ABBAYE-BELGIUM»

**Blonde:** Dark yellow with a discreet fruit aroma. 6.6% alc.

**0,33l:** 7,50€

**Bruin:** Thick and rich white head, fruity taste, with roasted barley malt. 6.5% alc.

**0,33l:** 7,00€

### Chimay «TRAPPISTE-BELGIUM»

Authentic refermented monastic beer in three different types:

**Red:** Slightly sour taste and fruity aroma. 7% alc.

**0,33l:** 7,00€

**White:** Dry, strong beer, reminiscent of an ale, with a distinct fruity aroma. 8% alc.

**0,33l:** 7,50€

**Blue:** Dark red with a rich and lasting white head.

**0,33l:** 8,00€

Magnificent scent, stronger than the previous ones. 9% alc.



## W I N E S

### S P A R K L I N G

#### MOET & CHANDON BRUT IMPERIAL

ORIGIN: A.C. CHAMPAGNE | PRODUCER: MOET-HENNESY

VARIETY: PINOT NOIR, PINOT MEUNIER, CHARDONNAY | TEMPERATURE: 6-10

110,00€

#### KTIMA TSELEPOS AMALIA BRUT ROSE

ORIGIN: P.G.I. PELOPONNESE | PRODUCER: GIANNIS TSELEPOS

VARIETY: AGIORGITIKO | TEMPERATURE: 6-10

28,00€

#### MOSCATO D' ASTI ANGELI

ORIGIN: D.O.C.G. ASTI | PRODUCER: ANGELI

VARIETY: MUSCAT | TEMPERATURE: 6-8

22,00€

### W H I T E :

#### ONEIROPAGIDA

ORIGIN: P.G.I. GERANEIA ORI | PRODUCER: VASILIS KANIARIS

VARIETY: CHARDONNAY | TEMPERATURE: 9-10

Glass (150ml) 3,50€

13,00€

#### MANTINIA NASIAKOS

ORIGIN: P.D.O. MANTINIA | PRODUCER: LEONIDAS NASIAKOS

VARIETY: MOSCHOFILERO | TEMPERATURE: 9-11

22,00€

#### PETRINES PLAGIES

ORIGIN: P.G.I. PELOPONNESE | PRODUCER: GIORGOS PALLYVOS

VARIETY: CHARDONNAY | TEMPERATURE: 9-11

29,00€

#### SIBAN DOMAIN VASSILEIOU

ORIGIN: P.G.I. ATTICA | PRODUCER: DOMAIN VASSILEIOU

VARIETY: SAVATIANO | TEMPERATURE: 9-11

22,00€

#### KTIMA SIGALA SANTORINI

ORIGIN: P.D.O. SANTORINI | PRODUCER: PARIS SIGALAS

VARIETY: ASSYRTIKO | TEMPERATURE: 10-12

45,00€

### R O S E :

#### ONEIROPAGIDA

ORIGIN: P.G.I. GERANEIA ORI | PRODUCER: VASILIS KANIARIS

VARIETY: SYRAH | TEMPERATURE: 9-10

Glass (150ml) 4,00€

14,00€

#### ASTRA NEMEION ESTATE

ORIGIN: P.G.I. PELOPONNESE | PRODUCER: NEMEION ESTATE

VARIETY: AGIORGITIKO | TEMPERATURE: 9-11

20,00€

#### AKAKIES

ORIGIN: AMYNDEON | PRODUCER: KTIMA KYR-YIANNI

VARIETY: XINOMAVRO | TEMPERATURE: 18-19

Glass (150ml) 5,10€

21,00€



# Dierhaus

## RED

### ONEIROPAGIDA MERLOT

**ORIGIN:** P.G.I. GERANEIA ORI | **PRODUCER:** VASILIS KANIARIS  
**VARIETY:** MERLOT | **TEMPERATURE:** 16-17

Glass (150ml) 4,50€ 14,50€

### KTIMA PALYVOU NEMEA

**ORIGIN:** P.D.O. NEMEA | **PRODUCER:** GIORGOS PALYVOS  
**VARIETY:** AGIORGITIKO | **TEMPERATURE:** 16-18

23,00€

### KTIMA MERKOURI

**ORIGIN:** P.G.I. LETRINOI | **PRODUCER:** MERKOURIS-KANELLAKOPOULOS  
**VARIETY:** REFOSCO, MAVRODAFNE | **TEMPERATURE:** 16-18

29,00€

### NEMEA VASSILIOU

**ORIGIN:** P.D.O. NEMEA | **PRODUCER:** NEMEION ESTATE  
**VARIETY:** AGIORGITIKO | **TEMPERATURE:** 16-18

22,00€

### ANTONOPOULOS ESTATE NEA DRYS

**ORIGIN:** P.G.I. PELOPONNESE | **PRODUCER:** GIANNIS HALIKIAS  
**VARIETY:** CABERNET SAUVIGNION, CABERNET FRANC | **TEMPERATURE:** 17-19

38,00€

### PLUTON

**ORIGIN:** P.G.I. PELOPONNESE | **PRODUCER:** NEMEION ESTATE  
**VARIETY:** MERLOT | **TEMPERATURE:** 18-19

20,00€

### KTIMA SIGALA MAVROTRAGANO

**ORIGIN:** P.D.O. SANTORINI | **PRODUCER:** PARIS SIGALAS  
**VARIETY:** MAVROTRAGANO | **TEMPERATURE:** 18-19

68,00€

## DESSERT WINES

### MUSCAT OF LIMNOS

**ORIGIN:** P.D.O. LIMNOS | **PRODUCER:** CHATZIGEORGIOU  
**VARIETY:** 100% MUSCAT OF ALEXANDRIA | **TEMPERATURE:** 6-8

Glass (50ml) 4,50€ 25,00€

### VINSANTO BOUTARI

**ORIGIN:** P.D.O. SANTORINI | **PRODUCER:** BOUTARIS  
**VARIETY:** ASSYRTIKO, AIDANI | **TEMPERATURE:** 6-8

Glass (50ml) 5,50€ 30,00€

Excise duties 0.16€ & VAT 24% included



## EXTRACTS - LIQUORS

<b>Chios Mastiha</b>	3,00€
<b>Limoncello</b>	3,00€
<b>Grappa (white or yellow)</b>	3,00€
<b>Grappa Mariner</b>	3,00€
<b>Ferner - Branca</b>	3,00€
<b>Sambuca (white or black)</b>	3,00€
<b>Jagermeister</b>	3,00€

## DRINKS - REFRESHMENTS - COFFEE

<b>Alcoholic drinks</b>	8,00€
<b>Special alcoholic drinks</b>	10,00€
<b>Cocktails</b>	10,00€
<b>Children's cocktail</b>	3,50€
Bierhaus Sunrise	
<b>Non alcoholic beer</b>	5,50€
Warsteiner Blonde	
<b>Mineral water Zagori 1L</b>	2,50€
<b>Sparkling water Zagori 750ml</b>	5,00€
<b>Sparkling water Souroti 250ml</b>	3,50€
<b>Xino nero Florina 250ml</b>	3,50€
<b>Soft drinks 250ml</b>	3,00€
Coca Cola, Coca Cola Light, Coca Cola Zero, Sprite, Fanta blue, Fanta red	
<b>Orange juice (Amita)</b>	3,00€
<b>Espresso</b>	3,00€
<b>Cappucino</b>	4,50€

The customer can refuse payment if no accompanying receipt is issued.

Manager: Dimitris Samiotis

All legal charges (VAT, municipal tax, service) are included in the prices.

Consumer complaint forms are available.

\*frozen