

Dear Guests,

welcome to our family establishment! We will do everything to make you feel well and try to achieve your wishes.

In the following pages we have collected the best of Greek and international dishes for you.

Have a nice day!

The Hirsch-Team

Menu 1

Mixed Greek Appetizer Platter^{1,2,7}

Seasonal Salad

Filet Platter grilled

(Filet of Beef - Filet of Lamb - Filet of Pork)

with au gratin potatoes, green beans and broccoli

Greek Yogurt with honey and walnuts

€ 46

Menu 2

Mixed Greek Appetizer Platter^{1,2,7}

Seasonal Salad

Fish Platter

(Calamaria - Pike - Salmon-Filet)

with spinach, broccoli and baked potatoes

Greek Yogurt with honey and walnuts

€ 46

Aperitifs

86	Ouzo Plomari with ice	4 cl	€ 4,00
87	Martini ⁷ Bianco or Rosso	5 cl	€ 5,00
88	Sherry ⁷ medium or dry	5 cl	€ 5,00
89	Campari ¹ Orange or Soda	4 cl	€ 6,50
91	House-Cocktail ³		€ 7,00
92	San Bitter ¹ (nonalcoholic)		€ 3,50
230	San Bitter ¹ with orange juice, on the rocks	0,2 l	€ 5,50
100	Ouzo or Tsipouro small bottle	0,2 l	€ 14,00
223	Aperol ^{1,4} with ice	4 cl	€ 4,00
224	Aperol ^{1,4} with Soda	4 cl	€ 5,00
225	Prosecco Aperol ^{1,4}	0,1 l	€ 5,50
247	Prosecco glass	0,1 l	€ 5,50
226	Aperol Spritz ^{1,4}		€ 7,50
228	Zorbas Ouzo Plomari, Bitter Lemon ⁴ and fresh mint with ice. Highly recommended!	5 cl	€ 6,50
229	Hugo (Prosecco, mint, soda, elder, lime ¹³)		€ 7,50
231	Hugo non-alcoholic (elder, mint, soda, wildberry, lime ¹³)		€ 7,50
232	Masticha cocktail (Masticha, mint, soda, lime ¹³)		€ 6,50
357	Port Wine ⁷	5 cl	€ 5,00
150	Pink Grapefruit	0,2 l	€ 5,00
810	Lillet		€ 7,50

Housemade Soups

1	Greek Bean Soup		€ 6,00
2	Potato Cream Soup		€ 6,00
3	Tomato Cream Soup		€ 6,00
4	Chicken Soup with vegetables		€ 6,00

Cheese

74	Saganaki greek mountain cheese, fried in butter		€ 8,50
217	Greek Feta Cheese pan-fried		€ 8,00
213	Greek Feta Cheese en papillote with Kreta-Olive-Oil, tomatoes, peperoni, ^{2,7} onions and oregano		€ 7,90

Appetizers

909	Garlic Bread	€ 4,50
6	Tzatziki Yogurt sauce with cucumber, dill and garlic	€ 6,50
7	Tarama ^{1,2,7} housemade Fish Roe pate	€ 7,50
8	Housemade hot Dolmades grape leaves stuffed with ground beef and rice with lemon sauce	€ 8,00
9	Octopus Salad with best Kreta-Olive-Oil	€ 12,00
10	Housemade Eggplant-Cream with Feta cheese and Olive-Oil	€ 8,50
11	Mixed Seafood Salad with octopus, squid, crab and best Kreta-Olive-Oil	€ 12,00
13	Feta Cheese with tomato sauce lightly top baked	€ 8,50
14	Fried Eggplant and Zucchini with Tzatziki sauce	€ 10,50
15	Red Bell Peppers stuffed with Feta cheese, tomatoes, onions and garlic	€ 8,00
16	Fresh oyster mushrooms pan-fried, refined with olive oil, tomatoes, onions and garlic	€ 12,00
17	Lamb Carpaccio refined with olive oil, tomatoes, onions and garlic	€ 17,00
18	Greek Mixed Appetizer Plate ^{1,2,7}	€ 16,00
214	Grilled Octopus in Balsamico-Vinaigrette	€ 17,50
191	Grilled peperoni ^{2,7} with garlic	€ 7,50
216	Marinated Anchovy Filets in Kreta-Olive-Oil and garlic	€ 9,00
218	Garides Saganaki Prawn with spicy tomato sauce and Feta cheese	€ 13,00

Salads

20	Mixed Salad	€ 5,50
21	Greek Village Salad ⁸ with Feta cheese	€ 12,50
22	Vegetable Salad with baked zucchini and eggplants	€ 12,00

Fish Entrees

Fish Entrees

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| 24 Calamari | € 22,00 |
| with Tzatziki sauce and roast potatoes | |
| 26 Grilled prawn | € 28,00 |
| with zucchini and broccoli | |
| 27 Fish Platter Calamari, filet of pike, prawn, | € 27,50 |
| Tzatziki sauce and roast potatoes | |
| 28 Prawn with tomato sauce, Feta-cheese (lightly baked) | € 28,00 |
| and vegetables | |
| 29 Grilled Salmon | € 25,50 |
| with roast potatoes and vegetables | |
| 31 Sorrel Salmon⁷ | € 26,50 |
| with rice and vegetables | |
| 32 Filet of Pike in Riesling⁷ | € 27,00 |
| with au gratin potatoes, and vegetables | |
| 34 Broiled Butter Sole | € 44,00 |
| with roast potatoes and vegetables | |
| 35 Grilled Gilthead Royal | € 27,00 |
| with roast potatoes, and vegetables | |
| 36 Grilled Sea-Bass | € 28,00 |
| with roast potatoes and vegetables | |
| 37 Mixed Fish Filet Salmon-Pike-Prawn, | € 28,50 |
| in wine sauce, with buttered rice and vegetables | |

Upon request with all main courses

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| Mixed Salad | € 3,50 |
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*For the preparation of our dishes we
exclusively use best Kreta-Olive-
Oil and Greek sea salt.*

Argentinian Beef Steaks

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| 47 | Beef Rump Steak
with roast potatoes, giant beans and salad | € 28,00 |
| 48 | Filet Steak
with roast potatoes, green beans and salad | € 32,00 |
| 62 | Roast Beef
with Spätzle (swebian noodles) and salad | € 33,50 |
| 63 | Steak Filet in Pepper Sauce⁷
with au gratin potatoes, mixed vegetables and salad | € 28,00 |

Lamb Entrees

Lamb Entrees

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| 38 | Grilled Lamb Cutlet
with green beans, roast potatoes, Tzatziki sauce and salad | € 29,00 |
| 39 | Grilled Lamb Filet with green beans, roast potatoes,
Tzatziki sauce and salad | € 29,00 |
| 42 | Baked Tender Leg of Lamb
with eggplant, rice and salad | € 28,00 |
| 43 | Baked Tender Leg of Lamb
with green beans and salad | € 28,00 |
| 44 | Baked Tender Leg of Lamb
with giant beans and salad | € 28,00 |
| 450 | Stifado – Baked Tender Leg of Lamb
with pearl onions, roast potatoes and salad | € 28,00 |
| 45 | Filet of Lamb in Terragon
with au gratin potatoes, mixes vegetables and salad | € 30,00 |

Side dishes

Side dishes

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| 440 | tomatoe-rice | € 3,00 |
| 194 | French fries | € 3,70 |
| 193 | roast potatoes | € 4,00 |

Upon request with all main courses

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|-------------|--------|
| Mixed Salad | € 3,50 |
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Entrees from the Grill

Entrees from the Grill

49 Bifteki meat balls stuffed with Feta cheese, with Tzatziki sauce, rice and salad	€ 19,00
50 Suvlaki pork on 2 skewers, with Tzatziki sauce, rice and salad	€ 16,00
51 Gyros shaved slices of pork with Tzatziki sauce, rice and salad	€ 18,00
530 Gyros with Grilled Calamari with Tzatziki sauce, rice and salad	€ 22,00
531 Gyros in Metaxa-Sauce¹ with roast potatoes and salad	€ 19,00
52 Filet of Pork with Tzatziki sauce, rice and salad	€ 19,00
53 Gyros Platter with Gyros, Suvlaki, Tzatziki sauce, rice and salad	€ 20,00
54 Jason's Platter with Gyros, Suvlaki, Sutsuki, Tzatziki sauce, rice and salad	€ 22,00
55 Dionysos Platter 1 lamb cutlet, 1 filet of lamb, Suvlaki, Gyros, Tzatziki sauce, rice and salad	€ 26,00
56 Grill Platter 1 Sutsuki, 1 filet of lamb, Suvlaki, Gyros, Tzatziki sauce, rice and salad	€ 25,00
57 Filet Platter Filet of beef, filet of lamb, filet of pork, with green beans, roast potatoes, salad and Tzatziki sauce	€ 28,50

Upon request with all main courses

Mixed Salad	€ 3,50
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Please ask our staff for the information-wallet, for information in terms of allergenic ingredients

Calf Dishes

Calf Dishes

- 60 Calf Liver in Madeira⁷** € 29,00
with Spätzle (swebian noodles) and salad
- 61 Veal Filet slices in Mushroom Cream Sauce** € 32,00
with Spätzle (swebian noodles) and salad

Casserole and Pasta Dishes

Casserole and Pasta Dishes

- 64 Mixed Platter** € 14,50
variety of vegetables with lightly baked cheese topping
- 521 Mixed Platter with Gyros** € 19,50
variety of vegetables with lightly baked cheese topping and Gyros
- 65 Pastizio (housemade)** € 19,00
casserole of baked layered meat and maccaroni, with salad
- 66 Mousaka (housemade)** € 19,00
casserole of eggplant, potatoes, ground beef, cheese soufflè and bechamel, with salad
- 67 Kritharaki** € 8,50
Greek rice noodles in tomato sauce, cheese

Upon request with all main courses

- Mixed Salad** € 3,50

Kids Meals

Kids Meals

- 70 Small fried Schnitzel** € 7,50
with French fries
- 700 Small fried Schnitzel** € 8,50
with housemade Spätzle (swebian noodles) and sauce
- 71 Kritharaki** € 7,00
Greek rice noodles in tomato sauce

Desserts

Desserts

75	Assortment of ice cream with whipped cream	€ 5,50
77	Vanilla Ice Cream with hot raspberries	€ 7,50
78	Vanilla Ice Cream with hot chocolate	€ 6,00
79	Galaktombureko housemade custard baked in filo dough with Vanilla ice cream and whipped cream	€ 8,00
81	Chocolate Mousse (housemade)	€ 8,50
83	Lemon Sherbert	€ 6,00
85	Greek Yogurt with honey and walnuts	€ 6,50
398	Housemade Cheesecake-Biscuit-Creme topped with berries	€ 8,00

Coffee & Tea

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171	Cup of Coffee ³	€ 2,50
201	Cappuccino ³ with milk	€ 3,50
200	Milk-Coffee ³	€ 3,50
173	Espresso ³	€ 2,50
177	Espresso Macchiato ³	€ 3,00
174	Greek Mokka ³	€ 3,00
199	Latte Macchiato ³	€ 3,50
175	Tea	€ 2,50