

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 Veal - Filet of Pork)

with au gratin potatoes, green beans and broccoli

Smal Galaktombureko custard baked in filo dough with vanilla ice cream and whipped cream

€ 36

Menu 2

Potato Soup

Seasonal Salad

Fish Platter

(Calamaria - Pike - Salmon-Filet)

with spinach, broccoli and baked potatoes

Vanilla ice Cream with hot raspberries

€ 33

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	€ 6,00
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 Plomari small bottle	0,2 l	€ 12,00
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

73	Greek Feta Cheese nature (cold) with Kreta-Olive-Oil, tomatoes, olives ⁸ , peperoni ^{2,7} and onions		€ 9,00
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
5	Ouzo Appetizer ⁸ 1 Ouzo and small cold appetizer plate	€ 11,50
6	Tzatziki Yogurt sauce with cucumber, dill and garlic	€ 6,00
7	Tarama ^{1,2,7} housemade Fish Roe pate	€ 6,00
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	€ 16,00
18	Greek Mixed Appetizer Plate ^{1,2,7}	€ 14,80
214	Grilled Octopus in Balsamico-Vinaigrette	€ 15,00
191	Grilled peperoni ^{2,7} with garlic	€ 5,00
216	Marinated Anchovy Filets in Kreta-Olive-Oil and garlic	€ 7,00
218	Garides Saganaki Shrimp with spicy tomato sauce and Feta cheese	€ 12,00

Salads

20	Small Mixed Salad	€ 4,60
21	Greek Village Salad ⁸ with Feta cheese	€ 10,50
22	Vegetable Salad with baked zucchini and eggplants	€ 12,00
23	Dionysos - Salad various seasonal salad with tunny	€ 10,50

Fish Entrees *Entrees*

24 Calamari	€ 21,00
with zucchini and salad	
25 Calamari and Shrimps	€ 22,00
with roast potatoes, Tzatziki sauce and salad	
26 Grilled Shrimp	€ 28,00
with zucchini, broccoli and salad	
27 Fish Platter Calamari, filet of pike, shrimp,	€ 24,50
Tzatziki sauce, roast potatoes and salad	
28 Shrimp with tomato sauce, Feta-cheese (lightly baked),	€ 28,00
vegetables and salad	
29 Grilled Salmon	€ 23,00
with roast potatoes, vegetables and salad	
31 Sorrel Salmon⁷	€ 24,00
with rice, vegetables and salad	
32 Filet of Pike in Riesling⁷	€ 24,00
with au gratin potatoes, vegetables and salad	
34 Broiled Butter Sole	€ 39,00
with roast potatoes, vegetables and salad	
35 Grilled Gilthead Royal	€ 26,00
with roast potatoes, vegetables and salad	
36 Grilled Sea-Bass	€ 27,00
with roast potatoes, vegetables and salad	
37 Mixed Fish Filet Salmon-Pike-Shrimp,	€ 25,50
in wine sauce, with buttered rice, vegetables and salad	



*For the preparation of our dishes we
exclusively use best Kreta-Olive-
Oil and Greek sea salt.*

Argentinian Beef Steaks

Argentinian Beef Steaks

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

Lamb Entrees

Lamb Entrees

- | | |
|--|---------|
| 38 Grilled Lamb Cutlet | € 29,00 |
| with green beans, roast potatoes, Tzatziki sauce and salad | |
| 39 Grilled Lamb Filet with green beans, roast potatoes,
Tzatziki sauce and salad | € 29,00 |
| 40 Lamb Platter for 2 persons | € 72,00 |
| 4 lamb cutlets, 4 filets of lamb, lambsteak,
with giant beans, roast potatoes, Tzatziki sauce and salad | |
| 42 Baked Tender Leg of Lamb | € 26,00 |
| with eggplant, rice and salad | |
| 43 Baked Tender Leg of Lamb | € 26,00 |
| with green beans and salad | |
| 44 Baked Tender Leg of Lamb | € 26,00 |
| with giant beans and salad | |
| 450 Stifado – Baked Tender Leg of Lamb | € 26,00 |
| with pearl onions, roast potatoes and salad | |
| 45 Filet of Lamb in Terragon | € 30,00 |
| with au gratin potatoes, mixes vegetables and salad | |

Side dishes

Side dishes

- | | |
|---|--------|
| 440 tomatoe-rice | € 3,00 |
| 194 French fries | € 3,70 |
| 193 roast potatoes | € 4,00 |
| 443 giant beans in tomato sauce (warm) | € 5,50 |

Entrees from the Grill

Entrees from the Grill

49 Bifteki meat balls stuffed with Feta cheese, with Tzatziki sauce, rice and salad	€ 18,50
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	€ 17,00
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	€ 27,50
58 Family Platter (at least 2 people) with Sutsuki, Suvlaki, lamb cutlet, filet of lamb, Gyros, Tzatziki sauce, with rice, roast potatoes, salad and a smal Galaktombureko with vanilla ice cream for dessert	per person € 27,00

Please ask our staff for the information-wallet, for information in terms of allergenic ingredients

Calf Dishes

Calf Dishes

- | | |
|---|---------|
| 60 Calf Liver in Madeira⁷ | € 24,00 |
| with Spätzle (swebian noodles) and salad | |
| 61 Veal Filet slices in Mushroom Cream Sauce | € 29,00 |
| with Spätzle (swebian noodles) and salad | |

Casserole and Pasta Dishes

Casserole and Pasta Dishes

- | | |
|---|---------|
| 64 Mixed Platter | € 13,00 |
| variety of vegetables with lightly baked cheese topping | |
| 521 Mixed Platter with Gyros | € 18,00 |
| 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 | |

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

Coffee & Tea

Coffee & Tea

171	Cup of Coffee ³	€ 2,50
172	Cappuccino ³ with whipped cream	€ 3,00
201	Cappuccino ³ with milk	€ 3,50
200	Milk-Coffee ³	€ 3,50
173	Espresso ³	€ 2,00
177	Espresso Macchiato ³	€ 2,30
174	Greek Mokka ³	€ 2,20
199	Latte Macchiato ³	€ 3,50
175	Tea	€ 2,20