



GREEK SPECIALITY RESTAURANT
"SCHLEIFMÜHLE BACCHUS" SINCE 1987

Owner A. Gonis

Aarstr. 35 - 65195 Wiesbaden - phone & WhatsApp: 0611 / 407593

„menu“

Dear guest

We are pleased to welcome you in our house and wish you nice hours of recreation and relaxation.
The mill doesn't rattle anymore but the historical restaurant represents itself in the beauty of its timber-frame after expensive renovations.

The building can look back to a history of about 300 years.
It was built as a water-mill used for grinding scythes and knives.

The mill itself was carried on by the small river Kesselbach,
respectively by springs when the bed of the stream had dried out.
The wheel of the mill could still be seen after 2nd World War but was fired later.

From the "Schleifmühle" people were carried by horses into the Taunus.
When this restaurant still was located in the middle of free fields the horses were changed here at this post-station. In the mornings when the farmers came from the Taunus to go to the market they took their breakfast here.
They brought their own meatsausages and paid only for knives, forks and drinks. On their way back when they had earned enough money on the market they ordered cutlets in the restaurant.

The time of the coaches has passed since a long time but the guests from nearby and far away like to drop into the "Schleifmühle Bacchus" to enjoy the best the kitchen and cellar can offer.

We wish you a pleasant stay and we would be pleased to welcome you again pretty soon.

We accept only Cash or ATM – Card (NO Debit Card, Visa, Amex, MasterCard)

Tasos and the "Schleifmühle" Team

In questions about additional substances please ask our servants.



Fish offers

Calamari (squid) cut into rings and baked in butter, flambéed with ouzo, with fresh broccoli, carrots, baked potatoes and salad

EUR 26,90

Sea bream with fresh herb garlic marinade, with fresh broccoli, Carrots, baked potatoes and salad

EUR 25,90

Sea bass with fresh herb garlic marinade, with fresh broccoli, carrots, baked potatoes and salad

EUR 25,90

Norwegian salmon fillet grilled with lobster sauce, with fresh broccoli, carrots, baked potatoes and salad

EUR 26,90

Monkfish with dill sauce, plus rice, carrots, fresh broccoli and salad

EUR 31,90

Sole baked in butter, with fresh broccoli, carrots, baked potatoes and salad

EUR 33,90

Sole fillet filled with leaf spinach, with fresh broccoli, Carrots, baked potatoes, dill sauce and salad

EUR 34,90

Scampi baked in butter, with garlic tomato sauce, with fresh broccoli, carrots, buttered rice and salad

EUR 31,90

Fish platter available for 2 people or more

Aperitif

<i>Ouzo fine Adolo</i>	2cl	EUR 4,90	Kir „Royal“		
<i>Ouzo auf Eis</i>	4cl	EUR 5,50	<i>Creme de Cassis mit Sekt</i>	0,1l	EUR 5,90
<i>Ouzo</i>	2cl	EUR 2,90	<i>Glas Sekt</i>	0,1l	EUR 4,90
<i>Ouzo Plomari</i>	0,2l	EUR 10,90	<i>Glas Prosecco</i>	0,1l	EUR 4,90
<i>Tsipouro</i>	2cl	EUR 4,90	<i>Campari Soda</i>	4cl	EUR 6,50
<i>Longdrink</i>		EUR 7,90	<i>Campari Orange</i>	4cl	EUR 6,50
			<i>Martini Bianco</i>	5cl	EUR 5,50
<i>Metaxa*****</i>	2cl	EUR 4,50			
<i>Aperol Spritz</i>	5cl	EUR 8,50	<i>Lillet Wild Berry</i>	5cl	EUR 8,50
<i>Hugo</i>	5cl	EUR 8,50			

Appetizers

1. **Tzatziki**
Zesty yoghurt and curd crème with garlic, cucumber and herbs **EUR 5,90**
2. **Dolmadakia**
Wine leaves filled with rice **EUR 7,50**
3. **Olives Grecian style (Kalamata)** **EUR 6,50**
4. **Pepperoni Grecian style** **EUR 6,50**
6. **Countrymen's salad with tomatoes, cucumbers, peppers, olives and feta cheese** **EUR 11,50**
7. **Giant beans**
served in tomato sauce, they are scalloped with cheese **EUR 8,50**
8. **Coleslaw** **EUR 4,90**
9. **Tarama**
delicious roe salad **EUR 8,90**
10. **Mixed appetizers (1-4)** **EUR 8,90**
11. **Octopus salad** **EUR 15,90**
12. **Shrimp cocktail** **EUR 14,90**
13. **Fresh mushrooms** *filled with mincemeat and scalloped with cheese* **EUR 8,90**
14. **Saganaki baked sheep's milk cheese** **EUR 10,50**
15. **Gourmet dish „Bacchus“ fort two** **EUR 26,90**
16. **Gourmet dish „Bacchus“ fort one** **EUR 17,90**
17. **Roasted Aubergines with Tzatziki** **EUR 10,50**
18. **Gyros Pita**
Pita bread served with Grecian style meat topped with tzatziki, fresh tomatoes and fresh onions rings **EUR 10,90**
19. **Grilled Peppers (cold)** **EUR 8,90**
20. **Roasted zucchini with Tzatziki** **EUR 10,50**
40. **Greek feta with onions, tomato and olive oil –from the oven** **EUR 11,50**

Soups

22. <i>Chicken soup with inlay</i>	<i>EUR 4,90</i>
23. <i>Onion soup</i>	<i>EUR 6,90</i>
24. <i>Tomato crème soup</i>	<i>EUR 4,90</i>
27. <i>Greek bean soup</i>	<i>EUR 6,90</i>

Delicious meat dishes from the charcoal grill

81. <i>„Bifteki“</i> <i>minced steaks filled with feta cheese, served with vegetable rice, potatoes and salad</i>	<i>EUR 18,90</i>
82. <i>„Suflaki“</i> <i>two meat skewer (pork) with vegetable rice, potatoes and salad</i>	<i>EUR 19,90</i>
83. <i>„Prometheus-Platter“</i> <i>grilled cattle liver with roasted onions, vegetable rice, potatoes and salad</i>	<i>EUR 18,90</i>
84. <i>„Tommys-Platter“</i> <i>Bifteki, gyros vegetable rice, potatoes and salad</i>	<i>EUR 20,90</i>
88. <i>„Zentauren-Platter“</i> <i>suflaki (pork), gyros with vegetable rice, potatoes and salad</i>	<i>EUR 19,90</i>
89. <i>„Bacchus-Platter“</i> <i>suflaki, lamchops, suzuki, gyros with vegetable rice, potatoes and salad</i> <i>with Tzatziki + 1€ extra</i>	<i>EUR 22,90</i>

Dear guests,

*if you enjoy being with us, we would like to recommend our salon with open fireplace to you,
for every of your celebrations.*

We are able to seat up to 50 people with ease.

Delicious meat dishes from the charcoal grill

- 91. „Mykonos-Platter“**
gyros beef liver, filet steak of pork, lamb chops with vegetables, rice, potatoes and salad **EUR 22,90**
- 92. „Apollon-Platter“**
filet steak (pork) with an small countrymen's salad **EUR 19,950**
- 93. Suflaki (from the lamb)**
served with fresh green beans, potatoes and salad **EUR 29,90**
- 94. Lamb chops**
served with fresh green beans, potatoes and salad **EUR 33,90**
- 95. Lamb in filo dough**
filled with fresh spinach and sheep's milk cheese, served with potatoes and salad **EUR 33,90**
- 96. 3 Porkmedaillons**
scaloped with cheese, served with potatoes and salad **EUR 19,90**
- 97. 3 Porkmedaillons**
filled with sheep's milk cheese, served with an mushroom dressing, fresh broccoli, rice, potatoes croquettes and salad **EUR 23,90**
- 98. Rack of lamb**
served with fresh green beans, potatoes and salad **EUR 32,90**
- 99. Lamb filet**
served with fresh green beans, potatoes and salad **EUR 33,90**

„Gyros“ (pork)

The most favourite greek speciality.

Prepared after a special house recipe which is copied many times but in vain.

Gyros is a giant spit with meat which is tossed with herbs. From this spit you will have a dish.

It's also served with vegetables, rice, potatoes and salad

- 111. Gyros**
with vegetables, rice, potatoes and salad **EUR 18,90**
- 112. Gyros**
with tzatziki, vegetables, rice, potatoes and salad **EUR 19,90**

For 2 People

100. „Spezial-Platter“

8 lambchops, 2 meat spits (pork), served with vegetable rice, potatoes and salad

EUR 57,00

101. „Rhodos-Platter“

4 lambchops, 2 suflaki (pork), 2 szuki, beef liver, served with vegetable rice, potatoes and salad

EUR 51,00

102. „Odysseus-Platter“

*4 small steaks (pork), 2 lambchops, 2 suzuki, gyros, beef liver,
served with vegetable rice, potatoes and salad*

EUR 51,00

For 3 People

105. „Bacchus-Platter“

*3 suflaki (pork), 3 lambchops, 3 suzuki, gyros,
served with vegetable rice, potatoes and salad*

EUR 69,00

For 4 People

107. „Our Jumbo-Platter“

*4 suflaki (pork), lambchops, steaks (pork) gyros, beef liver suzuki,
served with vegetable rice, potatoes and salad*

EUR 98,00

Kids Menu (until 12 years)

115. „Rumpelstiltskin“

small steak (pork) with french fries and salad

EUR 10,90

116. „Little Red Riding Hood“

suflaki (pork) with french fries and salad

EUR 10,90

117. „Snow White“

small steak (pork), gyros with french fries and salad

EUR 10,90

118. „Deldog“

2 fried eggs, french fries and salad

EUR 10,90

119. „Hans in luck“

small schnitzel (pork) „Wiener Art“, with french fries and salad

EUR 10,90

Oven and cooking pot dishes

- 120. „Moussaka“**
spicy eggplant casserole oven baked with mornay sauce **EUR 19,50**
- 121. „Juwetsi“**
pork mace served in a ceramic pot, but greek pasta scalloped with cheese **EUR 19,90**
- 122. „Juwetsi-lamb“**
lamb mace served in a ceramic pot, but greek pasta scalloped with cheese **EUR 24,90**
- 123. „Taschkebab“**
Lamb mace served in a ceramic pot baked with cheese, It also comes with fresh green beans **EUR 25,90**

Beef Specialities (fresh filets and steaks from Argentina)

- 134. Fillet of beef (nature)** *with a small countrymen's salad* **EUR 32,90**
- 135. Filled of beef with Roquefort-sauce,**
served with broccoli, rice, potatoes and salad **EUR 35,90**
- 136. Fillet of beef with whisky-crème-sauce,**
served with broccoli, potatoe croquettes and a salad **EUR 35,90**
- 137. Fillet of beef with herbal butter,**
served with broccoli, potatoe croquettes and a mixed salad **EUR 34,90**
- 138. Rump steak with herbal butter,**
served with french fries and a salad **EUR 30,90**
- 139. Rump steak with onions,**
vom served with french fries and a salad **EUR 30,90**

Restaurant Schleifmühle Bacchus
Greek Specialites
since 1987

www.restaurant-schleifmuehle.de

Overtures

153. Escargots

Served in a ceramic pot topped with herbs and butter

EUR 8,90

Entrée

158. „Cordon bleu“

with ham and cheese filled pork schnitzel, served with french fries and a salad

EUR 21,50

159. Schnitzel (pork) „Wiener Art“

broiled in butter, served with french fries and a salad

EUR 19,90

Chicken – dishes

160. Chicken breast fillet

Fresh from the barbecue, served with potatoes, vegetable rice and a salad

EUR 19,90

161. Schnitzel (chicken) „Wiener Art“

broiled in butter, served with french fries and a salad

EUR 19,90

Side dishes

61. vegetable rice

EUR 4,50

69. Kritharaki*

EUR 5,90

71. fresh broccoli

EUR 5,50

66. baked potatoes

EUR 3,90

Wide-sliced potatoes from the top with olive oil and lemon juice

72. fresh green beans

EUR 5,50

73. chips potatoes

Thin potatoes pan-fried

EUR 4,50

68. french fries

EUR 3,90

**Kritharaki is a rice-spaghetti speciality from greek, which is scalloped with cheese and served with a delicious sauce*

Gift certificates

Wouldn't it be a great idea to give a way the opportunity to dine at a great Greek restaurant ?

You are more than welcome to get gift certificates for any occasion. Just ask!

Desserts

140. Mixed Ice crème (4 scoops of ice crème)	EUR 5,90
142. „Circe-Becher“ <i>Vanilla ice with egg liqueur and whipped crème</i>	EUR 6,90
144. „Aphrodite- Ice crème“ <i>Vanilla ice crème with chocolate sauce and whipped crème</i>	EUR 5,90
148. Greek Yoghurt <i>with honey and almonds</i>	EUR 6,50
149. Vanilla ice crème with hot raspberries <i>And whipped crème</i>	EUR 6,90
Fresh figs <i>filled with roasted almonds, served with honey, vanilla ice crème and whipped crème</i>	EUR 6,90
Whipped crème	EUR 1,00

Hot beverages

Greek mokka	Cup	EUR 3,20
Fresh ground coffee	Cup	EUR 3,20
Espresso	Cup	EUR 2,70
Espresso macchiato	Cup	EUR 2,90
Doppio Espresso	Cup	EUR 3,90
Cappuccino	Cup	EUR 3,90
Latte Macchiato	Cup	EUR 3,90
Café au lait	Cup	EUR 4,20
Hot tea	Cup	EUR 2,90

Greek Wine

Glass of White Wine 0,25 l

<i>Inopion Sokos</i> <i>dry, fruity</i>	<i>EUR 6,90</i>
<i>Retsina Malamatina</i> <i>Dry exuded resin</i>	<i>EUR 6,90</i>
<i>Makedonikos Tsantalis</i> <i>semi-dry</i>	<i>EUR 6,90</i>
<i>Imiglykos Kleoni Laftiotis</i> <i>smooth</i>	<i>EUR 6,90</i>
<i>Moscato from Limnos</i> <i>sweet</i>	<i>EUR 7,50</i>

Glass of Red Wine 0,25 l

<i>Naousa Tsantalis</i> <i>dry</i>	<i>EUR 6,90</i>
<i>Kleoni Laftiotis</i> <i>dry, fruity</i>	<i>EUR 6,90</i>
<i>Makedonikos Tsantalis</i> <i>semi-dry.</i>	<i>EUR 6,90</i>
<i>Imiglykos Kleoni Laftiotis</i> <i>smooth</i>	<i>EUR 6,90</i>
<i>Mavrodaphne from Patras</i> <i>sweet</i>	<i>EUR 7,50</i>

Glass of Rosé 0,25 l

<i>Amynteon Tsantalis</i> <i>dry, fruity</i>	<i>EUR 6,90</i>
<i>Makedonikos Tsantalis</i> <i>semi-dry</i>	<i>EUR 6,90</i>
<i>Imiglykos Tsantalis</i> <i>smooth</i>	<i>EUR 6,90</i>

We also have a number of bottled wines from which you are able to select – just ask for our wine list

Beer



draft 0,3l Glas EUR 3,90
 0,4l Glas EUR 4,30

Diebels Alt draft 0,3l Glas EUR 3,90
 0,4l Glas EUR 4,30



Hefe hell draft 0,5l Glas EUR 4,90

crystal / non- alcoholic..... 0,5l bottle EUR 4,90



non-alcoholic..... 0,33l bottle EUR 3,90

Maltbeer..... 0,33l bottle EUR 3,90

Possmann Cider..... 0,25l Glas EUR 3,20

pure / sour / sweet..... 0,5l Glas EUR 4,90

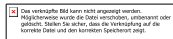
non alcoholic drinks

Mineral water sparkling 0,25l bottle EUR 2,90

Mineral water sparkling..... 0,75l bottle EUR 6,50

Mineralwater stil..... 0,5l bottle EUR 3,90

Mineralwater stil..... 1l bottle EUR 6,50



2, 5, 8 0,2l Glas EUR 2,90
 0,4l Glas EUR 4,30

Coca Cola light 2, 5, 8 0,2l Glas EUR 2,90
 0,4l Glas EUR 4,30

Fanta Orange 2, 5 0,2l Glas EUR 2,90
 0,4l Glas EUR 4,30

Sprite 2 0,2l Glas EUR 2,90
 0,4l Glas EUR 4,30

Spezi 2 0,2l Glas EUR 2,90
 0,4l Glas EUR 4,30

Schweppes TONIC WATER 9 0,2l Glas EUR 2,90

Schweppes BITTER LEMON. 9 0,2l Glas EUR 2,90

natural juices

Applejuice..... 0,2l Glas EUR 2,90

Applejuice with water..... 0,2l Glas EUR 2,90

Applejuice with water..... 0,4l Glas EUR 4,30

Orangejuice..... 0,2l Glas EUR 2,90

Fresh Orangejuice..... 0,2l Glas EUR 4,90

Grape juice 0,2l Glas EUR 2,90

Currantjuice..... 0,2l Glas EUR 2,90

Kennzeichnungspflichtige Inhaltsstoffe: 2 = Benzoesäure, 5 = Farbstoffe, 8 = Koffeinhaltig, 9 = Chininhaltig

Greek Brandy

 *****	2cl	EUR 4,50
 *****	2cl	EUR 5,00
 Grand fine very Old.....	2cl	EUR 6,50

Whisky

Johnnie Walker Red Label....	2cl	EUR 4,00
Jack Daniels.....	2cl	EUR 4,00
Glenfiddich Pure Malt.....	2cl	EUR 4,00
Chivas Regal 12 years old.....	2cl	EUR 4,50

Cognac

Hennessy.....	2cl	EUR 4,50
Odart.....	2cl	EUR 4,50
COURVOISIER.....	2cl	EUR 4,50
REMY MARTIN	2cl	EUR 4,50

Bitter

RAMAZZOTTI.....	2cl	EUR 3,90
Averna.....	2cl	EUR 3,90

Spirits

MALTESERKREUZ AQUAVIT.....	2cl	EUR 3,00
Kirschwasser.....	2cl	EUR 3,00
Himbeergeist.....	2cl	EUR 3,00
Williamsbirne.....	2cl	EUR 3,00
GORDONS LONDON.....	2cl	EUR 3,00
Vodka MOSKOVSKAYA.....	2cl	EUR 3,00
BACARDI Rum Light Dry.....	2cl	EUR 3,00

Liqueurs

DISARONNO Amaretto.....	2cl	EUR 4,00
Bailey's Irish Cream.....	2cl	EUR 4,50

Brandy

Carinal Mendoza.....	2cl	EUR 4,90
Conde de Osborne.....	2cl	EUR 4,90
Carlos I	2cl	EUR 4,90

Grappa

A big choice is available, please ask

Sparkling Wine

Fürst von Metternich, dry0,75l bottle EUR 29,00

Champagne

Moët & Chandon.. 0,75l bottle EUR 85,00

Veuve Cliquet Ponsardin.. 0,75l bottle EUR 85,00