



RESTAURANT

ACHERON

Dear Customer,
you are very welcome, in our restaurant.
With our menu, we want to show you the delicacy, variety and
wholesomeness of our greek - mediterranean cuisine.
All dishes are freshly prepared,

Enjoy Wholeheartedly
Certain ingredients can trigger allergic reactions, even in small amounts.
If you have questions about the allergens, just let us know.

Our Effort
is to satisfy every customer. in case of an adversity, don't hesitate.
We are thankful for every advice, which can help us to fulfill your wishes.






We apologize for any delays.
We wish you a pleasant stay and enjoy your meal.

Your Restaurant Acheron Team




APERITIFS

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| 111. APEROL SPRITZ ⁽³⁾ | 0,2L | 7,90€ |
| 112. OUZO – LONGDRINK ^(1,2,3) | 2CL | 5,60€ |
| With Coca Cola, Bitter Lemon or orange juice | | |
| 113. OUZO PILAVAS | | 5,20€ |
| With ice cubes | | |
| 114. MARTINI BIANCO / ROSSO ^(3,4,5) | 5CL | 5,60€ |
| 115. CAMPARI AMALFI ^(2,3) | 0,2L | 7,90€ |
| 116. CAMPARI ORANGE ^(2,3) | 4CL | 7,60€ |
| 117. SHERRY | 5CL | 5,20€ |
| 118. GLASS OF SPARKLING WINE | 0,1L | 5,60€ |
| 119. BOTTLE OUZO PLOMARI | 0,25L | 12,90€ |

COLD APPETIZERS

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| 1. TZAZIKI ^(G)  | 5,30€ |
| The Greek specialty | |
| 2. OLIVES  | 6,30€ |
| With onions, oregano and olive oil | |
| 3. FETA CHEESE ORIGINAL ^(G)  | 7,10€ |
| 5. DOLMADAKIA ^(F)  | 6,10€ |
| Stuffed vine leaves with Tzaziki | |
| 23. CHTIPITI ^(G)  | 7,10€ |
| Feta cheese creme with red pepper | |

WARM APPETIZERS

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| 6. GRILLED HOT PEPPERS  | 7,30€ |
| With fresh garlic | |
| 7. PITA ^(A,F,G)  | 5,10€ |
| Greek flatbread with Tzaziki | |
| 8. GARLIC BREAD ^(A,G)  | 6,10€ |
| With Tzaziki | |

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| 9. SPANAKOPITAKIA ^(A,G)  | 7,10€ |
| Stuffed filo pastry with spinach and cheese, to that Tzaziki | |
| 11. GOAT CHEESE ^(A,C,G,K)  | 10,10€ |
| Stuffed in filo pastry with covered with honey and sesame | |
| 12. SAGANAKI ^(A,C,G)  | 8,30€ |
| With flour breaded Feta cheese | |
| 13. FETA CHEESE ^(G)  | 9,40€ |
| From the oven, with tomato slices, hot pepper, onion and garlic | |
| 15. MUSSELS ^(G,N) | 8,90€ |
| From the oven, with grated Feta cheese and Metaxa sauce | |
| 16. MUSHROOMS ^(G)  | 9,10€ |
| From the oven, with grated Feta cheese, spinach and scalloped with cheese | |
| 18. GRILLED HALLOUMI ^(G)  | 9,30€ |
| Cypriot cheese with tomato slices, onions and balsamic | |
| 19. GIGANTES ^(F,G,I)  | 8,30€ |
| White giant beans with tomato sauce and scalloped with Feta cheese | |
| 20. FRIED EGGPLANT AND ZUCCHINI ^(A,C,G)  | 9,10€ |
| With flour breaded, to that Tzaziki | |
| 308. CALAMARES APPETIZER ^(A,C,G,N) | 13,60€ |
| Fried squid rings | |



SOUPS

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| 21. TOMATO SOUP - HOME MADE ^(G,I) | 6,20€ |
| With grated Feta cheese, greek style | |
| 22. SOUP OF THE DAY - HOME MADE | 5,90€ |

APPETIZER PLATES

24. ALEXANDROS PLATE^(A,C,F,G)  14,50€
With Tzaziki, Dolmadakia, olives, tomato, cucumber and Feta cheese
25. APPETITE PLATE^(A,C,F,G,I)  15,50€
With grilled hot peppers, Gigantes, Tzaziki, Chtipiti, with flour breaded eggplants and zucchini

SALADS

26. GREEK SALAD^(G)  12,30€
With tomato, cucumber, olives, onions and Feta cheese
27. SALMON FILET SALAD^(A,D) 14,90€
Grilled salmon with tomato, cucumber and green salad
28. SEASON SALAD^(C,G,J)  5,10€
With home made dressing
29. CHICKEN BREAST FILET SALAD^(A,G) 13,70€
Grilled chicken breast with Feta cheese, tomato, cucumber and green salad
30. GYROS SALAD^(A,F) 15,10€
Gyros with green salad, tomato, cucumber and Pita bread

GRILLED SPECIALTIES

The best for our guest.
Our gyros meat is made of 100% juicy pork neck.

- 31A. MARIA PLATE^(A,C,F,G,I,J) 16,20€
Gyros with minced meat roll, pork skewer, french fries and Tzaziki, to that season salad with home made dressing
- 31B. THEODORA PLATE^(A,C,F,G,I,J) 16,20€
Gyros with pork steak, pork skewer, french fries and Tzaziki, to that season salad with home made dressing
32. GYROS^(C,G,J) 15,50€
With french fries and Tzaziki, to that season salad with home made dressing

33. GYROS SUVLAKI^(A,C,F,G,I,J) 15,90€
Gyros with pork skewer, french fries and Tzaziki, to that season salad with home made dressing
34. GYROS SIKOTI^(C,G,J) 15,50€
Gyros with 2 pieces liver of beef, garlic potatoes and Tzaziki, to that season salad with home made dressing
35. GYROS CALAMARES^(A,C,G,J,N) 16,90€
Gyros with fried squid rings, French fries and Tzaziki, to that season salad with home made dressing
36. SUVLAKI^(A,C,F,G,I,J) 15,60€
2 pork skewers with French fries and Tzaziki, to that season salad with home made dressing
37. SIKOTI^(C,G,J) 15,20€
Liver of beef with French fries and fried onion rings, to that season salad with home made dressing
38. CHICKEN BREAST FILET^(C,G,J) 16,50€
2 chicken breast filets with French fries and Tzaziki, to that season salad with home made dressing
39. BIFTEKI^(C,G,J) 17,60€
Big piece of minced meat, stuffed with Feta cheese, to that garlic potatoes, Tzaziki and season salad with home made dressing
40. CHICKEN BREAST FILET^(A,C,G,I,J) 17,50€
Filled with spinach, grated Feta cheese, covered with Bernaise sauce and mushrooms, to that potatoes from the oven (served lukewarm) and season salad with home made dressing
41. OLYMPIA PLATE^(A,C,F,G,I,J) 17,30€
Gyros, pork steak, minced meat roll, pork skewer, garlic potatoes and Tzaziki, to that season salad with home made dressing
43. ACHERON PLATE^(A,C,F,G,I,J) 17,30€
Pork filet, pork steak, minced meat roll, liver of beef, French fries and Tzaziki, to that season salad with home made dressing
44. ATHEN PLATE^(C,G,J) 17,90€
Lamb filet, chicken breast filet, pork filet, garlic potatoes and Tzaziki, to that Season Salad with home made dressing
50. PORK FILET^(C,G,J) 18,30€
With mushroom sauce and French fries, to that season salad with home made dressing

GRILLED PLATES

100. HELLAS PLATE FOR 2 PERSONS^(A,C,F,G,I,J) 66,00€
Gyros, 2 minced meat rolls, 2 pork skewers,
2 chicken breast filets, 2 lamb chops, French fries
and Tzaziki, to that greek salad

Expandable for more persons

LAMB SPECIALTIES

45. LAMB CHOP^(C,G,J) 21,50€
With potatoes from the oven (served lukewarm),
to that season salad with home made dressing
47. SADDLE OF LAMB^(A,C,G,I,J) 22,60€
Filled with spinach, grated Feta cheese, covered
with Bernaise sauce and mushrooms,
to that potatoes from the oven (served lukewarm)
and season salad with home made dressing
48. LAMB FILET^(C,G,J) 24,60€
With mushroom sauce, potatoes from the oven
(served lukewarm), to that season salad
with home made dressing
63. SADDLE OF LAMB^(C,G,J) 22,90€
In Metaxa sauce and scalloped with grated
Feta cheese, to that French fries and
season salad with home made dressing
66. LAMB KNUCKLE^(A,C,F,G,J) 20,20€
With side dish of your choice
(noodles, noodle rice, Gigantes or green beans or
potatoes from the oven (served lukewarm),
to that season salad with home made dressing
67. STIFADO^(A,C,F,G,J) 20,20€
Lamb knuckle with king onions,
to that season salad with home made dressing

SPECIALTIES FROM THE OVEN

54. MOUSAKAS^(A,C,G,J) 17,20€
Casserole with eggplants, potatoes, minced meat,
tomato- and Béchamel sauce, to that season salad
with home made dressing
55. SUZUKAKIA^(C,G,J) 16,20€
Minced meat rolls, with Metaxa sauce and
scalloped with cheese, to that season salad with
home made dressing
56. BIFTEKI^(C,G,J) 18,30€
Big piece of minced meat, stuffed with
Feta cheese in Metaxa sauce and scalloped with
cheese, to that French fries and season salad with
home made dressing
57. SCALLOPED MEAT PLATE^(A,C,F,G,I,J) 17,60€
Gyros, pork steak, minced meat roll with
Metaxa sauce and scalloped with cheese,
to that French fries and season salad with
home made dressing
58. PORK FILET^(C,G,J) 19,60€
Metaxa sauce and scalloped with cheese,
to that Acheron potatoes and season salad with
home made dressing
59. CHICKEN BREAST FILET^(C,G,J) 18,20€
With sliced pineapple, Metaxa sauce and
scalloped with cheese, to that Acheron potatoes
and season salad with home made dressing
60. CHICKEN BREAST FILET^(C,G,J) 17,50€
In Metaxa sauce and scalloped with grated
Feta cheese, to that French fries and season salad
with home made dressing
62. FILET SPECIAL^(C,G,J) 18,60€
2 pieces of pork filet, chicken breast filet in
Metaxa sauce and scalloped with cheese,
to that French fries and season salad with
home made dressing
64. GYROS^(C,G,J) 17,20€
In Metaxa sauce and scalloped with cheese,
to that French fries and season salad with
home made dressing

PASTA SPECIALTIES

68. RIGATONI BROCCOLI^(A,C,G,J)  14,50€
Rigatoni with broccoli in cheese sauce and scalloped with cheese, to that season salad with home made dressing
69. RIGATONI SPINACI^(A,C,G,J)  14,50€
Rigatoni with spinach in cheese sauce and scalloped with cheese, to that season salad with home made dressing
70. SCAMPI AMMOUDIA^(A,C,G,J,N) 18,20€
Spaghetti with scampi in home made fine sauce, to that season salad with home made dressing
71. SCAMPI SPINACI^(A,C,G,J,N) 18,20€
Spaghetti with scampi in spinach and grated Feta cheese, to that season salad with home made dressing

FISH SPECIALTIES









82. SALMON FILET*^(C,D,G,J) 23,10€
From the grill, with spinach and potatoes from the oven (served lukewarm), to that season salad with home made dressing
83. GILTHEAD*^(C,D,G,J) 22,10€
From the grill, with spinach and potatoes from the oven (served lukewarm), to that season salad with home made dressing
84. ZANDERFILET^(A,C,D,G,J) 20,10€
Fried, with spinach and potatoes from the oven (served lukewarm), to that season salad with home made dressing
85. CALAMARES^(A,C,G,J,N) 19,60€
Fried squid rings with spinach and potatoes from the oven (served lukewarm), to that season salad with home made dressing
87. FISH PLATE^(A,C,G,J,N) 26,30€
Salmon filet, 2 scampi, calamares, mussels with spinach and potatoes from the oven (served lukewarm), to that season salad with home made dressing

* Preparation takes time

SCHNITZEL DISHES

90. SCHNITZEL VIENNA STYLE^(A,C,G,J) 14,50€
With French fries and season salad with home made dressing

SIDE DISHES

299. POTATOES FROM THE OVEN  5,20€
Served lukewarm
300. FRENCH FRIES  4,90€
301. GARLIC POTATOES  5,50€
302. ACHERON POTATOES^(C,G,J)  7,20€
Fried potatoes covered with cream sauce and scalloped with cheese
303. TOMATO RICE  4,50€
304. NOODLE RICE^(A,C)  5,20€
305. KETCHUP/MAYO^(C,J)  0,60€
306. METAXA SAUCE^(G)  3,90€

YOU CAN FIND
COFFEE, DESSERTS
AND ICE CREAM
SPECIALTIES
IN OUR
SEPARATE MENU

BEERS

| | | |
|---|--------------|----------------|
| 133. FELDSCHLÖSSCHEN BEER | 0,3L 0,5L | 3,80€ 4,90€ |
| 333. FELDSCHLÖSSCHEN RUBIN | 0,3L 0,5L | 4,00€ 5,20€ |
| 134. SCHWARZER STEIGER Dark beer | 0,3L 0,5L | 3,80€ 4,90€ |
| 135. ERDINGER WHEAT BEER | 0,3L 0,5L | 4,00€ 5,20€ |
| 136. SHANDY | 0,3L 0,5L | 3,80€ 4,90€ |
| 137. COLA BEER ^(1,3) | 0,3L 0,5L | 3,80€ 4,90€ |
| 138. COLA WHEAT BEER ^(1,3) | 0,5L | 5,30€ |
| 139. BANANA WHEAT BEER | 0,5L | 5,30€ |
| 140. ALCOHOLFREE BEER 0,33l bottle | | 3,60€ |
| 141. ERDINGER CRYSTAL WHEAT BEER 0,5l bottle | | 5,20€ |
| 142. ERDINGER DARK WHEAT BEER 0,5l bottle | | 5,20€ |
| 143. ERDINGER ALCOHOLFREE WHEAT BEER 0,5l bottle | | 5,20€ |

ALCOHOLFREE DRINKS

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| 144. VIO BIO ⁽⁵⁾ 0,3l bottle in the varieties currant spritzer, rhubarb spritzer or lime cucumber | | 3,90€ |
| 145. COCA COLA ^(1,3) | 0,2L 0,4L | 2,80€ 4,40€ |
| 146. FANTA ^(3,5) | 0,2L 0,4L | 2,80€ 4,40€ |
| 147. SPRITE | 0,2L 0,4L | 2,80€ 4,40€ |

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| 148. COLA LEMONADE MIX ^(1,3,5) | 0,2L 0,4L | 2,80€ 4,40€ |
| 150. COLA LIGHT ^(1,3,6) 0,33l bottle | | 3,80€ |
| 151. COLA ZERO ^(1,3,6) 0,33l bottle | | 3,80€ |
| 152. COCA COLA / FANTA / SPRITE ^(1,3,5) 0,33l bottle | | 3,80€ |
| 154. LICHTENAUER Sparkling water | 0,25L 0,75L | 3,30€ 6,90€ |
| 154. LICHTENAUER Still water | 0,25L 0,75L | 3,30€ 6,90€ |
| 157. VITAMALZ MALT BEER 0,33l bottle | | 3,80€ |
| 158. SCHWEPPE'S TONIC WATER ⁽²⁾ | 0,2L 0,4L | 3,30€ 5,30€ |
| 159. SCHWEPPE'S GINGER ALE ⁽⁷⁾ | 0,2L 0,4L | 3,30€ 5,30€ |
| 160. SCHWEPPE'S BITTER LEMON ⁽²⁾ | 0,2L 0,4L | 3,30€ 5,30€ |
| 161. ICE TEA ⁽⁶⁾ In the varieties lemon or peach | 0,4L | 4,40€ |

JUICES

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|------------------------------------|--------------|----------------|
| 162. APPLE SPRITZER ⁽⁴⁾ | 0,2L 0,4L | 3,20€ 4,90€ |
| 163. CHERRY BANANA MIX | 0,2L 0,4L | 3,20€ 4,90€ |
| 164. APPLE JUICE | 0,2L 0,4L | 3,20€ 4,90€ |
| 165. ORANGE JUICE | 0,2L 0,4L | 3,20€ 4,90€ |
| 166. BANANA NECTAR | 0,2L 0,4L | 3,20€ 4,90€ |
| 167. CURRANT NECTAR | 0,2L 0,4L | 3,20€ 4,90€ |

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| 168. CHERRY NECTAR | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 169. MANGO NECTAR | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 170. PEACH NECTAR | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 171. TOMATO JUICE | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 172. PINEAPPLE JUICE | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 173. MULTIVITAMIN JUICE | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 174. STRAWBERRY JUICE | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 175. MARACUYA NECTAR | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |
| 176. GRAPEFRUIT JUICE | 0,2L | 3,20€ |
| | 0,4L | 4,90€ |

LONGDRINKS

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|--------------------------------------|-----|-------|
| 177. WODKA LEMON ⁽²⁾ | 2CL | 6,90€ |
| 178. WHISKY COLA ^(1,3) | 2CL | 7,20€ |
| 179. BACARDI COLA ^(1,3) | 2CL | 6,90€ |
| 180. BATIDA With cherry or orange | 2CL | 6,90€ |
| 181. GIN TONIC ⁽²⁾ | 2CL | 6,90€ |

BRANDY, COGNAC AND SCHNAPPS

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|-------------------------------------|-----|-------|
| 182. METAXA 5 STARS ⁽³⁾ | 2CL | 4,20€ |
| 183. METAXA 7 STARS ⁽³⁾ | 2CL | 5,20€ |
| 184. METAXA 12 STARS ⁽³⁾ | 2CL | 6,20€ |
| 185. METAXA 40 YEARS ⁽³⁾ | 2CL | 7,20€ |
| 186. ASBACH URALT | 2CL | 3,80€ |

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| 187. MARIACRON | 2CL | 3,20€ |
| 188. GOLDKRONE | 2CL | 3,00€ |
| 189. ABSOLUT WODKA | 2CL | 3,80€ |
| 190. MALTESERKREUZ AQUAVIT | 2CL | 3,00€ |
| 191. WEIZENKORN | 2CL | 2,40€ |
| 192. OUZO | 2CL | 3,20€ |
| 193. OUZO PLOMARI | 2CL | 3,90€ |
| 194. TSIPOURO | 2CL | 4,30€ |
| 195. GRAPPA | 2CL | 3,80€ |
| 196. CHANTRÉ | 2CL | 3,30€ |
| 197. RUM | 2CL | 3,30€ |

WHISKY

| | | |
|------------------------------|-----|-------|
| 198. JIM BEAM | 2CL | 5,90€ |
| 199. J&B | 2CL | 5,90€ |
| 200. JOHNNY WALKER RED LABEL | 2CL | 5,90€ |
| 201. BALLANTINES | 2CL | 5,90€ |
| 202. TULLAMORE DEW | 2CL | 6,20€ |
| 203. JACK DANIELS | 2CL | 6,60€ |

LIQUEURS

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|-----------------------------------|-----|-------|
| 204. BAILEYS ^(3,5) | 4CL | 5,20€ |
| 205. JÄGERMEISTER | 4CL | 5,60€ |
| 206. FERNET BRANCA ⁽³⁾ | 4CL | 4,90€ |
| 207. UNDERBERG | 2CL | 3,80€ |
| 208. RAMAZOTTI ⁽³⁾ | 4CL | 5,20€ |

SPARKLING WINE AND CHAMPAGNE

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|---------------------------|--------|
| 209. ASTI CINZANO PICCOLO | 6,90€ |
| 0,2l bottle | |
| 509. ASTI CINZANO | 23,90€ |
| 0,75l bottle | |
| 210. ROTKÄPPCHEN PICCOLO | 6,90€ |
| 0,2l bottle | |
| 510. ROTKÄPPCHEN | 23,90€ |
| 0,75l bottle | |
| 211. GRAF VON WACKERBARTH | 7,90€ |
| 0,2l bottle | |
| 511. GRAF VON WACKERBARTH | 27,90€ |
| 0,75l bottle | |
| 212. PROSECCO PICCOLO | 7,60€ |
| 0,2l bottle | |
| 512. PROSECCO | 25,20€ |
| 0,75l bottle | |

WINE BY THE GLASS RED

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|--------------------|-------------|
| 218. HOUSE WINE | 0,2L 5,60€ |
| Dry | 0,5L 13,20€ |
| 219. IMIGLYKOS | 0,2L 5,60€ |
| Semi sweet | 0,5L 13,20€ |
| 220. WINE SPRITZER | 0,2L 5,50€ |
| | 0,5L 13,00€ |
| 221. MAKEDONIKOS | 0,2L 5,60€ |
| Semi dry | 0,5L 13,20€ |
| 222. ROSÉ WINE | 0,2L 5,60€ |
| Dry | 0,5L 13,20€ |
| 223. MAVRODAPHNE | 0,2L 6,30€ |
| Liqueur wine | 0,5L 14,60€ |
| 224. NAOUSA | 0,2L 6,90€ |
| | 0,5L 15,60€ |

Dry, smooth tannins and well-integrated oak, medium to long finish

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| 225. SYRAH | 0,2L 7,20€ |
| | 0,5L 16,90€ |
| Dry, rubyred colour with aromas of oriental spices | |
| 226. MERLOT | 0,2L 6,90€ |
| | 0,5L 15,60€ |
| Dry, purple colour with complex flavors of small berries and aromas of wild cherry and mulberry | |
| 227. CABERNET SAUVIGNON | 0,2L 7,20€ |
| | 0,5L 16,90€ |
| Dry, full bodied palate, delightful aftertaste stamped with the scent of wood aging | |
| 228. AGIORGITIKO | 0,2L 6,30€ |
| | 0,5L 14,60€ |
| Dry, deepred colour with rich aromatic bouquet, with a balance of red fruit aromas | |

WINE BY THE GLASS WHITE

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| 229. HOUSE WINE | 0,2L 5,60€ |
| Dry | 0,5L 13,20€ |
| 230. IMIGLYKOS | 0,2L 5,60€ |
| Semi sweet | 0,5L 13,20€ |
| 231. WINE SPRITZER | 0,2L 5,50€ |
| | 0,5L 13,00€ |
| 232. MAKEDONIKOS | 0,2L 5,60€ |
| Semi dry | 0,5L 13,20€ |
| 233. SAMOS | 0,2L 6,30€ |
| Liqueur wine | 0,5L 14,60€ |
| 234. RETSINA | 0,2L 5,60€ |
| Dry, mugarite | 0,5L 13,20€ |
| 235. MOSHOFILERO | 0,2L 6,90€ |
| | 0,5L 15,60€ |
| Dry, harmonic with intense floral and fruity bouquet | |

BOTTLED WINE RED

350. IMIGLYKOS 0,75L 20,20€
Semi sweet
351. MAKEDONIKOS 0,75L 21,90€
Semi dry
352. ROSÉ WINE 0,75L 20,60€
Dry
353. CABERNET SAUVIGNON 0,75L 30,20€
Dry, full bodied palate, delightful aftertaste stamped with the scent of wood aging
354. NAOUSA 0,75L 28,20€
Dry, smooth tannins and well-integrated oak, medium to long finish
355. KANENAS 0,75L 30,60€
Dry, deep dark burgundy color and strong complex bouquet of ripe red fruits
356. MERLOT 0,75L 30,60€
Dry, purple colour with complex flavors of small berries and aromas of wild cherry and mulberry
357. SYRAH 0,75L 30,60€
Dry, rubyred colour with aromas of oriental spices
358. AGIORGITIKO 0,75L 30,60€
Dry, deepred colour with rich aromatic bouquet, with a balance of red fruit aromas
359. ROSATO ALEXANDRI 0,75L 31,90€
Dry, fresht taste with aromatic bouquet of strawberries, pomegranate and cherries

BOTTLED WINE WHITE

361. IMIGLYKOS 0,75L 20,20€
Semi sweet
362. MAKEDONIKOS 0,75L 21,90€
Semi dry
363. SAMOS 0,75L 25,90€
Liqueur wine
364. RETSINA 0,5L 14,60€
Dry, mugarite
365. MOSHOFILERO 0,75L 27,60€
Dry, harmonic with intense floral and fruity bouquet
366. SANTORINI 0,75L 29,20€
Dry, yellow white color, with aromas of exotic, citrus fruits and green apple
368. MALAGOUZIA 0,75L 31,90€
Dry, light yellow with green shimmer and aromas of tropical fruits, pear and peach

WE ALSO KEEP OTHER
WINES READY,
FOR OUR GUESTS.

SIMPLY ASK FOR
RECOMMENDATIONS.

ADDITIVES

- 1 - Caffeinated
- 2 - Quinine
- 3 - With colorant
- 4 - With preservatives
- 5 - With antioxidants
- 6 - With sweeteners
- 7 - With ginger extracts

ALLERGENS

- A - Cereals containing gluten and products thereof
- B - Crustaceans and products thereof
- C - Eggs and products thereof
- D - Fish and products thereof
- E - Peanuts and products thereof
- F - Soybeans and products thereof
- G - Milk and products thereof
- H - Nuts and products thereof
- I - Celery and products thereof
- J - Mustard and products thereof
- K - Sesame seeds and products thereof
- L - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO²
- M - Lupin and products thereof
- N - Molluscs and products thereof

OTHER LOCATIONS OF OUR FAMILY ESTABLISHMENTS

RESTAURANT MARATHON
BECKUMER STR. 260
59556 LIPPSTADT

RESTAURANT ATHEN
IM KÜHLEN GRUNDE 2
31535 NEUSTADT AM RÜBENBERGE

RESTAURANT KARYATIS
RAHLSTEDTER STR. 71
22149 HAMBURG

RESTAURANT EL GRECO
ISSELHORSTER STR. 247
33335 GÜTERSLOH