

Cold Starters & Salads

Tsatsiki yoghurt with cucumber and garlic (served with bread)	€ 4,40
Tarama, red and white roe with oil, onion and lemon (served with bread)	€ 4,60
Aubergine Salad with peppers, red onion, feta and walnuts (served with bread)	€ 5,20
Tyrokafteri spicy feta with chili and pepper (served with bread)	€ 6,60
Traditional Greek Salad mixed lettuce with cucumber, tomato, onions, feta, olives, egg and mild green chillies (served with bread)	€ 8,70
Rocket Salad with grilled chicken breast, sun-dried tomatoes, roasted sunflower seeds, and parmesan cheese	€ 10,50
Beetroot Salad with yoghurt, walnuts and garlic (served with bread)	€ 5,60

Small Hot Dishes

Feta wrapped in puff pastry, served with honey and sesame seeds	€ 5,90
Grilled Chaloumi goat's cheese with pita bread and bacon, served with a small side salad	€ 9,60
Mykonos Saganaki aubergine, tomato and onion au gratin, covered with feta (served with bread)	€ 7,90
Macedonian Meatballs with feta, in tomato-wine sauce (served with bread)	€ 5,90
Octopus from the Lave Stone Grill	€ 13,50
Mpoukiourdi (spicy) Two types of cheese with chili and tomatoes, baked in the oven (served with bread)	€ 7,60

Sweet and Sour Prawns with feta, apricots and a chilli-honey-sauce	€ 6,90
Feta Parcel in a filo wrapping, with herbs and a spicy mango sauce	€ 6,50
Talagani a special type of grilled cheese, served with homemade tomato jam	€ 7,30







Delicacies



Stuffed Pork Fillet stuffed with onions, bacon, sun-dried tomatoes and feta served with homemade gravy, oven-baked potatoes & vegetables	€ 17,90
Roast Veal served with potatoes and dried prunes in a cognac cream sauce	€ 16,60
Mousaka Greek casserole made of potatoes, aubergines, courgettes, minced meat, béchamel sauce and a cheese-topping	€ 13,20
Kleftiko oven-cooked lamb with potatoes, vegetables and feta served in a tinfoil-package	€ 17,80
Roast Lamb braised, served with homemade gravy and a spicy potato-chickpea stew	€ 17,20
Juwetzi Kritharaki and roast pork, gratinated with cheese	€ 12,90
Chicken Roulade wrapped in bacon, stuffed with rocket pesto served with cabbage pinwheels and grape-apricot-ragout	€ 18,50
Kritharaki with salmon-spinach-sauce greek rice-shaped pasta with a creamy sauce	€ 12,90
mixed fish and seafood served with black rice and saffron sauce	€ 18,90

From the Lava Stone Grill



Lamb Chops	€ 14,90
2 Bifteki (minced beef and pork) Stuffed with feta, served with caramelised onions and homemade gravy	€ 10,40
Beef Souvlaki (2 skewers)	€ 12,10
Pork Souvlaki (2 skewers)	€ 9,60
Chicken Souvlaki (2 skewers)	€ 11,20
Lamb Souvlaki (2 skewers)	€ 19,90
Top Round Beef Steak (gross weight 250 gr)	€ 14,90
Beef Fillet (gross weight 200 gr)	€ 21,90
Salmon Fillet	€ 12,90
Baby Squid	€ 12,90
3 Prawn Skewers	€ 12,90


Please Choose Your Side-Dishes:

Potato Wedges with skins, served with sour cream	€ 3,20
 Potatoes and Vegetables , oven-baked	€ 3,70
 Spicy Potato and Chickpea Stew	€ 3,20
 Black Mediterranean Rice with vegetables	€ 3,70
 Grilled Vegetables	€ 5,70
 Cabbage Pinwheels with Grape-Apricot-Ragout	€ 4,60
 Side Salad	€ 3,90
Tsatsiki (small side bowl)	€ 0,60

Sour cream (small side bowl)	€ 0,60
Pita Bread served warm, with olive oil and oregano	€ 1,40
 Baguette (homemade)	€ 1,10
 Garlic Bread	€ 1,30

Vegetarian / Vegan Dishes

 Stuffed Aubergines	
stuffed with quinoa and vegetables, served with a carrot-ginger-dip	€ 14,20
 Gemistes Ntomates (stuffed tomatoes)	€ 12,70
stuffed with rice, spinach and nuts, gratinated with feta cheese	
Brasopita	€ 12,30
puff pastry filled with leek and feta cheese, served with a side salad	

The  - dishes are either vegan or can, upon request, be served vegan. Please inform your waiter if you wish to order the vegan option.

Desserts

Lush Chocolate Lava	€ 5,90
freshly-baked, served with vanilla ice cream	
Galaktobouriko	€ 5,40
puff pastry filled with creamy semolina, served with vanilla ice cream	
Sweet Yoghurt	€ 5,20
served in filo pastry, topped with honey and nuts	
Homemade Halva Icecream	€ 4,90
served with nougat cream	

Soft Drinks

	0,2l	0,5l
Coca Cola *1,3,8	€ 2,20	
Coca Cola Light *1,2,7,8 0,33l€	€ 2,90	
Cola – Mix (Cola and Fanta) *1,3,8	€ 2,30	€ 3,40
Lemonade *2	€ 1,80	€ 2,90
Orange Lemonade *1,2,8	€ 1,80	€ 2,90
Sparkling Water	€ 1,90	€ 2,90
Still Water	€ 1,90	€ 2,90
Bitter Lemon *4,9	€ 2,90	
Ginger Ale *1	€ 2,90	
Tonic Water *4,9	€ 2,90	

Juices/Schorle

	0,2l	mixed with water: 0,2l/0,5l
Apple	€ 2,30	€ 2,20/€ 3,50
Orange	€ 2,30	€ 2,20/€ 3,50
Rhubarb	€ 2,60	€ 2,50/€ 3,80
Cherry	€ 2,50	€ 2,40/€ 3,70
Black Currant	€ 2,50	€ 2,40/€ 3,70
Granadilla	€ 2,50	€ 2,40/€ 3,70

Hot Beverages

Coffee	€ 2,40
Greek Mocha	€ 2,20
Cappuccino	€ 2,50
Espresso	€ 2,20
Latte Macchiato	€ 2,90
Caffè Latte	€ 2,90
Hot Chocolate	€ 2,80
Tea / Infusion (black, green, fruit, peppermint, camomile)	€ 2,10
Espresso Freddo (cold)	€ 2,90

Beer

	0,3l	0,5l
Schwarzbräu Exquisit Lager	€ 2,40	€ 3,60
Schwarzbräu Wheat Beer	€ 2,50	€ 3,80
Schwarzbräu Dark Beer Export		€ 3,60
Schwarzbräu Wheat Beer Dark		€ 3,80
Schwarzbräu Wheat Beer Light		€ 3,80
Schwarzbräu Wheat Beer non-alcoholic		€ 3,80
Schweden Pils 0,33l	€ 3,30	
Shandy / Ruß	€ 2,90	€ 3,60
Paulaner Lager non-alcoholic		€ 3,70

Spirits

	2cl	4cl	5cl
Metaxa 5 Stars	€ 3,90		
Metaxa 7 Stars	€ 4,40		
Averna		€ 4,30	
Ramazzotti		€ 4,30	
Fernet Branca	€ 2,90		
Plomari Ouzo	€ 2,20		
Tsipouro	€ 2,70		
Greek Grappa	€ 2,70		
Sherry			€ 4,00
Wodka		€ 4,50	
Martini Bianco			€ 4,00

1) contains artificial colouring 2) contains preservatives 3) contains caffeine
4) contains quinine 5) contains taurine 6) contains sweeteners 7) contains source of phenylalanine
8) contains antioxidants 9) contains acidifying agents 10) contains thickening agents

Virgin Cocktails

Caipi Ginger *1

Limes, Brown Sugar, Ginger Ale

€ 5,10

Coconut Kiss *1,2,9

Cream, Granadilla Juice, Orange Juice, Coconut Syrup, Grenadine

€ 4,80

Cocktails / Longdrinks

Touch Down *1,2,9

Vodka, Apricot Brandy, Lemon Juice, Grenadine, Granadilla Juice

€ 6,30

Cuba Libre *1,2,3,8

White Rum, Coca Cola, Lime

€ 6,50

Caipirinha / Caipirissima / Caipiroska

Cachaça / White Rum / Vodka, Brown Sugar, Limes, Lime Juice

€ 6,90

Mojito

White Rum, Brown and White Sugar, Limes, Lime Juice, Mint Leaves

€ 6,90

Moscow Mule *1

Wodka, Ginger Ale

€ 6,30

August Gimlet

August Gin, Lime Juice, Lemon Juice, Limes

€ 7,20

Campari Orange *1

€ 5,80

Gin

5 cl

Grace Gin 45,7%

€ 9,50

A double distilled liquor for enjoyment. Luscious flavours of juniper, myrtle, Iris root, Angelica root, sea fennel and cardamom harmonize perfectly with a gentle note of pepper. Rounded off by orange and lemon, the liquor reminds of summer and youthfulness.

The distillate is based on grapes instead of wheat.

Gin Mare 42,7%

€ 8,50

This Gin impresses with its unforgettable taste of Mediterranean botanicals, such as basil, thyme, rosemary and Arbequina olives.

August Gin 43%

€ 8,00

A classic London Dry Gin, based on the finest selection of regional ingredients: juniper, sloe, coriander, angelica, orange peel, cardamom, cinnamon and nutmeg.

Tangueray 47,3%

€ 7,00

The perfect harmony of juniper, coriander, Angelica and liquorice.

Choose your Tonic

0,2l

Fever Tree Tonic *4,9

€ 3,20

Thomas Henry Tonic *4,9

€ 3,00

Schweppes Tonic *4,9

€ 2,90

White Wine (dry)

0,2l

Bottle

Ovilos

€ 8,70

€ 32,10

dry white wine, made of the fine grape variety Assyrtiko and the French grape Sémillon, with flavours of apricot and citrus fruits, from one of the top vineyards: Biblia Chora

Gerovassiliou Malagousia

€ 6,60

€ 24,20

fruity bouquet, with a hint of green pepper, jasmine, herbs, mango and citrus fruits.

Lazaridis Amethystos

€ 5,90

€ 21,90

fresh and fruity bouquet, with elderflower, peach and grapefruit flavours

Biblia Chora

€ 6,60

€ 24,20

refreshing, vibrant white wine with a fruity flavour and light hints of spices

Plagios

€ 7,70

€ 28,50

chardonnay combined with a small amount of Assyrtiko. Golden yellow grapes with a hint of lemon blossom and lime zest, rounded up by cues of vanilla and nougat.

Retsina Kechribari

0,5l

€ 8,50

exceptionally flavourful and well-balanced resinated wine with delicate fruitiness

Red Wine (dry)

Lazaridis Château Julia Merlot organically cultivated wine with a full-bodied, complex taste of wild berries, mulberry, wild cherry and chocolate	€ 7,90	€ 29,40
Château Julia Refosco – Agiorgitico deeply coloured, with flavours of ripe wild berries, spices and chocolate Voluminous and full-bodied, with well-balanced acidity and an expressive finish	€ 7,90	€ 29,40
Lazaridis Amethystos complexly flavoured, deftly and delicately balanced with berry notes 12-month maturation period in the barrique, overall convincing through its full-bodied and harmonious impression	€ 7,60	€ 28,40
Biblia Chora table wine with strong, complex bouquet of ripe red fruits, full body, sound acidity, and a long and velvety finish	€ 7,70	€ 28,50

We are happy to serve you one of our exclusive red wines.
Please ask your waiter for the wine menu.

Rosé Wine

	0,2l	Bottle
Lazaridis Amethystos beautifully fruity bouquet with hints of raspberry, black currant and wild berries, winner of numerous awards	€ 5,90	€ 21,90
Biblia Chora vivid rosé with berry flavours and a powerful, long and fruity finish	€ 6,60	€ 24,20
Lazaridis Merlot intense aroma with notes of lemon and strawberry, cues of spices in the finish	€ 6,80	€ 25,10
Spritzer	ca. 0,35l	€ 4,90
Spritzer with Lavender	ca. 0,35l	€ 5,10

Sparkling Wine	0,1l	0,75l
Prosecco Spumante Valdobbiadene	€ 3,70	€ 26,50
Prosecco Aperol / Orange	€ 3,90	
Prosecco Ginger	€ 3,90	
	ca. 0,4l	
Hugo Prosecco with Elderflower Syrup, Limes and Mint Leaves	€ 5,50	
Hugo Rosé Prosecco Rosé with Elderflower Syrup, Limes and Mint Leaves	€ 5,50	
Hugo Gin Prosecco with Gin, Lavendersyrup, Limes and Mint Leaves	€ 6,30	
Virgin Hugo Ginger Ale with Elderflower Syrup, Limes and Mint Leaves *1	€ 4,90	
Spritz Prosecco with Aperol	€ 5,50	
Lillet Berry Sparkling Wild Berry with Lillet and Berries *1	€ 5,60	

We are happy to provide further information about allergens contained in our dishes.

Please ask our staff for the allergen list.

Please visit our website.

You are welcome to register for our newsletter or to just inform yourself about what's new on

www.symposium-restaurant.de

Reservations can be made via E-Mail as well.

We are also selling vouchers. Please ask our staff for details.

Opening Hours:

Monday to Saturday 17.00 – 23.00

Sunday 11.00 – 14.30 and 17.00 – 23.00