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White wines

	<i>Glas</i>	<i>Fles</i>
Kreta - Ionos – Roditis/Moscato <i>Bouquet of citrus fruits. Elegant and balanced. Fruity aftertaste. Goes well with spicy dishes.</i>	4,75	25,50
Thessaloniki – Eros & Psyche – Sauvignon blanc <i>Rare and complex aroma packed with citrus and exotic fruits. Slightly spicy and mineral notes with a long finish. Goes well with fish and pasta dishes.</i>	5,50	32,50
Thessalië – Logos – Chardaonnay <i>Green yellow chardoannay with notes of tree fruits as peach, pear & honey. Soft and ripe in the mouth Goes well with fish & shellfish</i>	6,75	39,75
Peloponnesos – Cavino – Imiglykos <i>Clear slightly sweet fresh yellow wine with the scent of citrus & tree fruit. Soft tone of honey Goes well with sweet and creamy dishes.</i>	5,25	29,50

Bubbels

	<i>Piccolo</i>	<i>Fles</i>
Peloponnesos – Amalia – Moschofilero <i>Elegant sparkling wine with light yellow-green color and fine bubbles. Aromas of roses, brioche and honey are lifted by a refreshing acidity.</i>	27,50	55,00



Rode wijnen

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Kreta - Ionos – Cabernet/Merlot 4,75 25,50

*Bouquet of red fruits. Balanced in taste with velvety tannins.
Fruity aftertaste.*

Goes well with red meat and spicy dishes.

Nemea – Monolithos – Agiorgitiko 5,50 32,50

Bright red in color with purple hues.

Aromas of dark cherry, raspberry and plum. Complex and perfectly balanced.

Goes well with fish and pasta dishes.

**Achaia – CuveeIII –
Cabernet/Agiorgitiko/Mavrodaphne** 6,75 38,75

*Deep red with bluish hues. Complex bouquet of black fruits, sweet spices and
vanilla. Well-balanced wine with a long aftertaste of sweet spices.*

Goes well with beef, lamb and spicy food.

Rose wijn

Glas Fles

Fthiotida - Nautilus – Shiraz/Grenache 5,50 32,50

*Scents of red fruit such as strawberry watermelon and cherry
and notes of citrus fruit. Light in color and long finish.*

Goes well with lamb & beef.

Spicy dishes & hard cheese.