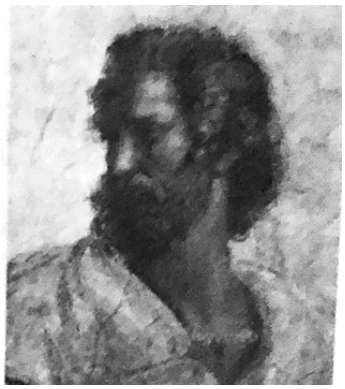
The Greek philosopher Aristotle said:

"You need a bit of luck to be happy"



Welcome to "de Griek",
The Greek dishes prepared by Manolis Remidianakis have their origins in Crete, together with his kitchen brigade he introduces you to Mediterranean cuisine. Meat, fish or vegetarian, he will let you taste as if you enjoying the sun on Crete.

Your host Stelios will receive you with Greek hospitality. He and the waitresses provide a warm welcome.

We are pleased to present you our menu, with of course: giros, lamb, traditional stews and very pleasant starters. Look at yourself. Make your choice and Manolis makes a tasty feast of it. He also makes the vegetarian dishes for you like no other.

And if you are a fan of a special wine from Greece, take the time for the wine list, where you will find a nice selection of wines of good quality.

One of our guests said: "if you're sitting here, it's like you're being caressed".

We wish you a tasty dinner and a pleasant stay and enjoy the authentic dishes from the kitchen of Manolis.

Your host,
Stelios Remidianakis

Cold appetizers

1. Voetiro with tapenade € 4.50
Creamy herb butter served together with a herby tapenade.

2. Bruschetta the Greek € 5.50
Grilled country bread with tomato, garlic and olive pesto.

3. Zaziki € 6.50
Greek yogurt with cucumber, garlic and herbs.

4. Shrimp cocktail € 12.95
Dutch shrimps with our own cocktail sauce.

5. Carpaccio € 12.00
Wafer-thin tenderloin with capers, pine nuts, Parmesan cheese and a dressing of balsamic vinegar and olive oil.

6. Carpaccio solomou € 11.75
Carpaccio of smoked salmon on a bed of arugula.

7. Taramas € 6.75
A specialty of lightly beaten potatoes and fish roe.

8. Rolla solomou € 11.75
Salmon rolls filled with tuna salad. Reserved with a honey mustard dressing.

9. Tuna salad € 7.75

Warm appetizers

10. Keftedes € 7.75
Seasoned meatballs in tomato sauce.

11. Kalamaria € 9.50
Crispy fried squid rings.

12. Feta saganaki € 10.25
Feta from the oven, with tomato, eggplant, onions and mushrooms.

13. Midia Tiganaki € 9.50
Fried mussels with garlic sauce.

14. Gamberoni € 12.75
Large fried shrimps with garlic olive oil.

15. Dolmadakia € 9.25
Vine leaves filled with minced meat and rice.
Served with a fresh lemon sauce.

16. Manitaria € 9.50
Giant mushrooms stuffed with gorgonzola and basil.

17. Kreatopita € 9.50
Puff pastry filled with giros and various vegetables.

18. Gavros € 9.25
Fried sardines served with garlic sauce.

Hot and cold appetizers

19. Mezes (minimum 2 persons) € 14.50 per person
The cook's specialty, a variety of hot and cold starters, specially created for you.

Soups

20. Greek meat soup € 6.50
21. Tomato soup € 6.00

Salads

22. Cabbage salad € 4.50
23. Choriatiki € 5.00
Greek Farmer's Salad
24. Choriatiki for 2 people € 9.50

Meat dishes from the grill

25. Giros € 16.50
Roasted, sliced and seasoned meat.
Served with fries, rice and zaziki.

26. Souvlaki choriatiko € 17.00
Skewer of pork. Giros.
Served with fries, rice and zaziki.

27. Bifteki with feta € 17.50
Minced meat stuffed with feta. Giros.
Served with fries, rice and zaziki.

28. Hermes € 18.00
1 souzouki, 1 souvlaki, 1 schnitzel and giros.
Served with fries, rice and zaziki.

29. Kreta € 21.50
1 souvlaki of pork tenderloin, 1 souzouki, 1 schnitzel and giros.
Served with fries, rice and zaziki.

30. Delphi € 22.00
2 lamb chops, 1 souvlaki and giros.
Served with fries, rice and zaziki.

31. Paidakia € 24.00
Lamb chops from the grill. Giros.
Served with fries, rice and zaziki.

32. Mixed Grill € 23.85
Various types of meat from the grill.
Served with fries, rice, zaziki and mushroom sauce.

33. Souvlaki the Greek € 24.50
Skewer of beef and pork tenderloin with paprika and onion. Giros.
Served with fries, rice, zaziki and mushroom sauce.

34. Lamb medallion € 25.00
Finely spiced lamb haunch.
Served with fries, rice, zaziki and mushroom sauce.

35. Filetto € 27.00
Beef tenderloin.
Served with fries, rice, zaziki and mushroom sauce..

36. Souvlaki Kotopoulo € 19.00
Skewer of chicken fillet.
Served with fries, rice, zaziki and spicy mustard sauce.

Combination trays of the grill
From 2 people

37. Apollo plateau (minimum of 2 people) € 43.00
2 suzuki, 2 souvlaki, 2 lamb chops and giros.
Served with French fries, rice, zaziki and mushroom sauce.

38. Zorbas (minimum of 2 people) € 46.00
2 souvlaki of pork tenderloin, 2 chicken fillet, mousaka and giros.
Served with French fries, rice, zaziki and mushroom sauce.

39. Specialty Greek (minimum of 2 people) € 55.00
2 pork-, 2 lamb- and 2 tenderloin, 2 lamb chops,
2 chicken fillet and giros.
Served with French fries, rice, zaziki and mushroom sauce.

40. Specialty of the cook (minimum of 2 people) € 53.00
Grilled meat and fish specialties. Served with fries, rice, zaziki and mushroom sauce
A perfect choice for a culinary evening.

Oven dishes

41. Mousaka € 18.75
A traditional dish of minced meat, eggplant, potatoes,
cheese and bechamel sauce.
Served with fries, rice and zaziki.

42. Stifado € 22.50
A tasty wild dish, prepared according to an old
family recipe, with roe deer, red wine, shallots, cinnamon and cheese
smothered into a fragrant hunting dish.
Served with French fries and rice.

43. Giros the Greek € 18.50
The famous dish from the oven with a delicious
sauce and cheese.
Served with French fries and rice.

44. Arnaki Fournou € 21.75
Shank of lamb prepared in the oven.
Served with fries, rice and zaziki.

Specialties from the pan

45. Tiganaki Ossenhaas € 27.00
Tenderloin with mavrodaphne sauce.

46. Spanaki Kotopoulo € 18.75
Chicken fillet with spinach from the oven in a delicious feta sauce.

47. Bekri Meze € 20.25
Pieces of beef and pork tenderloin with vegetables in
a spicy sauce. Quenched with Metaxa.

48. Tiganaki tis Fotias 1 person € 27.00 2 people € 54.00
A pan with tenderloin, pork and lamb,
keftedes and chicken fillet. With bell pepper in a delicious spicy sauce.
Served with French fries and rice.

Fish dishes

49. Kalamaria € 17.00
Fried squid rings with garlic sauce.

50. Glossakia € 24.50
Baked little soles with garlic sauce.

51. Glossa € 29.50
Baked sole of 500 gram.

52. Psaria the Greek € 24.50
Various types of fish prepared in the oven with tomato-herb sauce.

Fish dishes from the grill

53. Solomos € 24.50
Fillet of salmon from the grill.
Served with a cream sauce with Dutch shrimps.

54. Tonos Psitos € 24.50
Tuna fillet grilled in the Greek way with olive oil and garlic.

55. Garides € 28.50
Grilled scampi's.

56. Diafora Psaria 1 person € 27.00 2 people € 54.00
Per person: 2 scampi, 1 piece of tuna, 1 piece of salmon fillet, squid rings and fried mussels. A perfect combination for fish lovers.

Vegetarian dishes

57. Giouvetsi € 18.25
Various types of vegetables from the oven with feta cheese.

58. Gemista € 18.25
A vegetarian dish of seasonal products.

All dishes are served with French fries and rice

Children's menus
Only served to children up to 12 years

59. Small Filetto € 15.75
(small) tenderloin from the grill with French fries, rice and appelmoes.

60. Souzouki € 11.50
Seasoned minced meat from the grill with French fries, rice and appelmoes.

61. Children's Giros € 11.50
Giros with French fries, rice and appelmoes.

62. Children's souvlaki € 11.50
Pork skewer with French fries, rice and appelmoes.

Side dishes and sauces

63. Rice	€ 3.00
64. French fries	€ 3.50
65. Baked potato with herb butter	€ 3.50
66. Baked potato with zaziki	€ 3.50
67. Potatoes from the oven	€ 3.25
68. Garlic sauce	€ 2.50
69. Mushroom sauce	€ 2.50
70. Pepper sauce	€ 2.50
71. Spicy tomato sauce	€ 2.50
72. Curry	€ 0.50
73. Mayonnaise	€ 0.50
74. Ketchup	€ 0.50
75. Appelmoes	€ 0.50

White wines

Kretikos: € 21.50
From the island of Crete, light fresh wine from the Vilana grape.
With notes of green apple, citrus and fragrant blossom.

Amethystos: € 29.95
Beautiful aromatic wine from the Sauvignon Blanc and Assyrtiko grape.
Intense aromas of citrus and exotic fruit.

Techni Alypias: € 27.95
A drifting fresh wine made from Sauvignon Blanc and a small percentage of Assyrtiko from the surroundings of Mount Pangeon in northern Greece. Citrus and tropical fruit pop out of the glass.

Imiglykos: € 21.25
A tasteful slightly sweet wine with an intense aroma and characteristic taste.

Red wines

Kretikos: € 21.50
From the island of Crete, nice soft wine for drinking.

Makedonikos: € 22.50
Easy to drink wine. Half dry, light footed, soft and fruity.

Amethystos: € 29.95
A powerful full-bodied wine with a deep purple color.
Aromas of cherries and strawberries, notes of tobacco, pleasant acids and tannins and a long spicy finish.

Nemea special: € 22.25
Full of cherries and raspberries. A wine that can be combined with many dishes.

Imiglykos: € 21.75
Semi-sweet clear red fruity wine.

Rosé wines

Makedonikos: € 22.25
Fruity rosé, made from Xynomavro and Moschomavro grapes from Northern Greece.

Wine by the glass and carafe

	Per glass	0,5 Liter	1 Liter
House wine Red / white / rosé dry	€ 4.40	€ 12.50	€ 24.50
Imiglykos Red / white half sweet	€ 4.40	€ 12.50	€ 24.50
Retsina	€ 4.40	€ 12.50	€ 24.50
Mavrodaphne Red sweet	€ 4.60	€ 13.50	€ 25.50
Samos White sweet	€ 4.60	€ 13.50	€ 25.50

Beer

Bavaria 25cl. from the tap	€ 2.95
Bavaria malt	€ 3,50
Bavaria Radler 0.0	€ 3,50
Bavaria Radler 2.0	€ 3,50
Palm	€ 3,80
Hoegaarden white	€ 3,95
Mythos	€ 4,10

Soda's

Coca Cola, Coca Cola light/ zero	€ 2,90
Sprite, Fanta sinas, Cassis	€ 2,90
Fuzetea, Fuzetea green, Bitter lemon, Tonic	€ 3,10
Chaudfontaine blue/ red	€ 2,90
Rivella, Appeljuice, Orangejuice	€ 3,10
Fristi, Chocomel	€ 3,10