



POSEIDONION
Grand Hotel
EST. 1914



library
BRASSERIE

A mystical gastronomical journey...
A journey which traverses time and taste dimensions awaits diners this season at the Poseidonion Grand Hotel. An irresistible array of authentic flavours imbued with the aromas of Greece is inextricably linked with over 100 years of genuine hospitality, culminating in an unforgettable culinary experience.

A medley of tastes and fragrances which reawaken distant memories and emotions, dishes perfectly balanced by the old-fashioned values of urban cuisine and brushstrokes of today's creative trends, all coming together in a special menu that takes us on a journey into the nostalgic past.

The hotel's chef Stamatis Marmarinos recalls the carefree summers of his youth and the tastes which defined them, incorporating his experiences into the menu of the Library Brasserie, which invites guests to indulge in the sensation of taking a seat at the Sunday table.

Traditional ingredients taken straight from the Poseidonion's organic farm are masterfully handled by the chef and transformed through a contemporary perspective into familiar tastes to evoke recollections of those comforting family gatherings of yesteryear, while the view from the famous verandah causes one's gaze to wander...

Welcome!



Bread (per person) 1,5

Salads

Greek 12

with feta cheese, rock samphire, rusks and oregano

Mixed Green 13

with figs, almonds, 'anthotyro' cheese and honey vinaigrette

Athenian 22

with grouper, baby vegetables, egg, capers, herbs and mayonnaise

Niçoise 16

with tuna from Alonissos island, lettuce, vegetables, olives, egg and anchovies

Caesar 15

with chicken, prosciutto, croutons and parmesan

Appetizers

Stuffed Vine Leaves 9

with rice, herbs and lemon marmalade

Fried Cheese Pies 9

with feta cheese, 'anthotyro' cheese and tomato paste

Fennel Pie 10

with fresh herbs and yoghurt cream

Peinirli (Greek style pizza) 12

with kasseri cheese, beef 'kavourmas' (Greek meat confit) and fresh tomato

Moussakadakia 14

with cold tomato sauce and feta cheese

Beef Carpaccio 'Tonnato' 20

with capers, pickled cucumber and tuna sauce

Crab Salad 27

with avocado, cherry tomatoes, corn, baby lettuce and cocktail sauce

Tuna Tartare 20

with white beans, wakame seafood and 'black' taramosalata (cod fish roe spread)

Grilled Octopus 20

with fava, salami from Lefkada and paprika oil

Selection of Greek Cheeses 16

ladotyri, metsovone, graviera, anthotyro, feta

Pasta

Baked Cherry Tomatoes 12

with rigatoni, fresh tomato sauce and basil

Octopus 22

with macaroni, olives, sun-dried tomato and 'myzithra' cheese

Crayfish Bolognese 26

with 'makarounes' (traditional Greek pasta), salami from Lefkada and feta cheese

Braised Beef 24

with rigatoni, vegetables and graviera cheese

A selection of gluten-free pasta is also available

Main Courses

Chicken Milanese 20

free-range chicken with basmati rice, saffron and vegetables

Pork Fillets 25

with baked baby vegetables and mustard sauce

Beef Tagliata (medium) 32

with french fries and béarnaise sauce

Sea Bass 'à la Spetsiota' 26

with beluga lentil salad, grilled avocado and herbs



Desserts

Baba Au Rum with mascarpone cream, pineapple and Indian coconut	9
Lemon Tart with white chocolate mousse and strawberries	9
Profiteroles with vanilla cream, chocolate and crocant	9
Chocolate Pie with hazelnuts, caramel syrup and vanilla ice cream	10
Greek Yoghurt with Traditional Sweet Preserve sour cherry / grape / carrot / quince	6
Ice Cream vanilla / chocolate / peanut / yoghurt / kaimaki	3 / ball
Sorbet strawberry / lemon / mango	3 / ball
Selection of Fruit	9



Poseidonion's Snacks

Toasted Sandwich with kasseri cheese and ham or turkey	8
Brioche with smoked salmon, guacamole and 'anthotyro' cheese	12
Club Sandwich with chicken, kasseri cheese, bacon, omelette, tomato, lettuce and mayonnaise	16
Burger with Black Angus beef mince, bacon, kasseri cheese, tomato, lettuce and mayonnaise	18

**All snacks served with french fries*

Olive oil is used in all our salads

We use vegetable oil for frying



Coffees and Beverages

Espresso / Double espresso	3,8 / 4,2
Cappuccino / Double cappuccino	5 / 5,5
Coffee Americano	4
Latte	4,8
Espresso freddo	4,8
Cappuccino freddo	5,2
Cold brew	6
Nescafé hot / Nescafé iced coffee (frappé)	4
Greek coffee / Greek coffee double	3,5 / 4
Filter coffee	4,5
Hot or cold chocolate	6



Hot Tea

Ask your waiter for the special menu	5
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Iced Tea

Matcha Ninja Matcha Ninja green tea, lime, agave syrup, ginger	9
Fitness green tea with verbena, lemon balm and lemongrass	6
Red Berries with red berries	6
Peach with a blend of red berries	6



Fresh Juices

Orange juice	6,5
Seasonal fruit juice	8
Mandarin juice	7
Pomegranate juice	7,5
Lemonade with mint and honey	6,5

Still Natural Mineral Water

Vikos (500 ml / 1 lt)	0,5 / 3
Acqua Panna (750 ml)	4

Natural Sparkling Water

Xino Nero Florinas (250 ml / 750 ml)	4 / 6
San Pellegrino (250 ml / 750 ml)	5 / 7

Refreshments

Coca-Cola / Coca-Cola Light / Coca-Cola Zero (250 ml)	4
Green Cola (330 ml)	4
Sprite (250 ml)	4
Fanta Lemonade (250 ml)	4
Fanta Orangeade (250 ml)	4
Fever-Tree Indian Tonic Water (200 ml)	5
Three Cents Tonic Water (200 ml)	5
Two Cents Plain Soda (200 ml)	5
Three Cents Pink Grapefruit Soda (200 ml)	5

All prices are in euros (€).
Prices include all charges & taxes.
Registered manager: Stamatios Marmarinos



THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED
(RECEIPT OR INVOICE)

THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT
TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.

CET ÉTABLISSEMENT DE COMMERCE EST TENU DE DISPOSER DES FORMULAIRES PLACÉS DANS UN PRESENTOIR
SE TROUVANT À CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ÊTRE INSCRITE.

DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM AUSGANG FORMULARE ZUR
VERFUGUNG ZU STELLEN, AUF DENEN JEDLICHE BESCHWERDEN FESTGEHALTENWERDEN KÖNNEN.



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