



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) 2

Salads

Greek 14

with feta cheese, rock samphire, rusks and oregano

Mixed Green 14

with dried figs, almonds, ‘anthotyro’ cheese and honey vinaigrette

Athenian 24

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

Niçoise 18

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

Caesar 16

with chicken, prosciutto, croutons and parmesan

Appetizers

Stuffed Vine Leaves 10

with rice, herbs and lemon marmalade

Fried Cheese Pies 11

with feta and ‘anthotyro’ cheese, served with homemade tomato paste

Fennel Pie 12

with fresh herbs and yoghurt cream

Peinirli (Greek style pizza) 15

with kasseri cheese, beef and fresh tomato

Moussakadakia 14

with tomato tartare and feta cheese

Beef Carpaccio ‘Tonnato’ 22

with capers, cornichon and tuna sauce

Crab Salad 28

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

Tuna Tartare 22

with bean salad, wakame seaweed and ‘black taramosalata’ (cod fish roe spread)

Grilled Octopus 22

with fava bean, salami from Lefkada and paprika oil

Selection of Greek Cheeses 16

ladotyri, metsovone, graviera, anthotyro, feta

Pasta

Baked Cherry Tomatoes 13

with rigatoni, fresh tomato sauce and basil

Octopus Stew 24

with casserole pasta, olives, sun-dried tomato and ‘myzithra’ cheese

Crayfish Bolognese 28

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

Beef Ragout 26

with rigatoni, vegetables and ‘graviera’ cheese

A selection of gluten-free pasta is also available

Main Courses

Chicken Supreme 24

free-range chicken with basmati rice, saffron, vegetables and supreme sauce

Pork Fillets 27

with oven baked baby vegetables and mustard sauce

Beef Tagliata (medium) 34

with french fries and béarnaise sauce

Sea Bass ‘à la Spetsiota’ 28

with beluga lentil salad, grilled avocado and herbs



Desserts

Baba Au Rum with mascarpone cream, pineapple and coconut	10
Lemon Tart with white chocolate mousse and strawberries	10
Profiteroles with vanilla cream, chocolate and brittle	10
Brownie with hazelnuts, caramel syrup and vanilla ice cream	11
Greek Yoghurt with Traditional Sweet Preserve sour cherry / grape / carrot / quince	6
Ice Cream vanilla / chocolate / pistachio / Greek yoghurt / kaimaki	3,5 / ball
Sorbet strawberry / lemon / mango	3,5 / ball
Selection of Seasonal Fruit	10



Poseidonion's Snacks

Toasted Sandwich with 'kasseri' cheese and ham or turkey	10
Brioche with smoked salmon, guacamole and 'anthotyro' cheese	13
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	20

**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 Maiden Matcha Maiden organic 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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