

Alt Hall

aperitif

104.	MARTINI BIANCO	5 cl	5,00 €
105.	CAMPARI ORANGE ¹	2 cl	6,00 €
116.	PROSECCO DI VALDOBIADENE	0,1 l	5,00 €
221.	APEROL SPRIZZ WITH PROSECCO AND SODA	0,2 l	6,90 €
222.	PROSECCO APEROL	0,1 l	5,50 €
223.	ITALICUS PROSECCO WITH ROSOLIO DI BERGAMOTTO	0,1 l	7,50 €
224.	HOHENLOHER HOLUNDERZAUBER	0,1 l	6,90 €
225.	ANGEL TEARS TSIPOURO ON ICE	4 cl	6,00 €
226.	HUGO WITH PROSECCO, LIMES, ELDER SYRUP, SODA AND FRESH MINT	0,2 l	6,90 €
227.	OZO TZIVAERI KATSAROS ON ICE	4 cl	4,50 €
228.	BLUE HUGO WITH PROSECCO, BLUE WINE GIK, ELDER SYRUP, SODA, LIMES AND FRESH MINT	0,2 l	6,90 €
229.	VERTONIK ZNAIDA VERMOUTH BERLIN, FEVER TREE TONIC, LIME PEEL	0,2 l	6,50 €
854.	LILLET VIVE LILLET BLANC, TONIC, MINT, STRAWBERRY AND CUCUMBER	0,2 l	6,50 €
899.	CHAMPAGNER POL ROGER EXTRA DRY	0,1 l	10,90 €

cold starter

1.	TZATZIKI YOGHURT WITH CUCUMBERS AND GARLIC	5,50 €
2.	TARAMAS BOTTARGA-CREME WITH MASHED POTATOES	6,00 €
3.	SEAFOOD SALAD MEDITERRANE	11,50 €
5.	COLD STARTER VARIATIONS WITH TZATZIKI, TARAMAS, FETA, SEAFOOD, OLIVES ¹² AND SPICY SHEEP'S MILK CHEESE CREME	13,50 €
6.	TRIO WITH TZATZIKI, TARAMAS AND SPICY SHEEP'S MILK CHEESE CREME	6,50 €
7.	OLIVES¹² AND PEPPERONI	5,50 €

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warm starter

8.	PITA-BREAD WITH OLIVE OIL AND OREGANO	4,00 €
9.	PEPPERONI GRILLED WITH GARLIC SAUCE	7,90 €
10.	DOLMADES FILLED WINE LEAVES WITH MINCED MEAT AND RICE IN FRESH MILD DRESSING	9,00 €
11.	EGGPLANTS FRIED IN OLIVE OIL, WITH TZATZIKI	8,50 €
12.	KOLOKITHOKEFTEDES ZUCCHINI PATTIES, WITH HERBS, FRIED IN OILVE OIL, SERVED WITH TZATZIKI	8,90 €
13.	SCAMPI SPIT FROM THE GRILL, WITH RUCOLA AND COCKTAIL SAUCE	8,40 €
14.	PAPRIKA FLORINIS FROM THE OVEN, FILLED WITH SHEEP'S MILK CHEESE	8,40 €
15.	OCTOPUS FROM THE GRILL, WITH RUCOLA, REFINED WITH OLIVE OIL AND BALSAMIC VINEGAR	15,40 €
16.	GREEK SHEEP'S MILK CHEESE FROM THE OVEN, WITH PEPPERONI, ONIONS, TOMATOES AND GARLIC	8,50 €
17.	SAGANAKI GREEK SHEEP'S MILK CHEESE, BREADED AND FRIED	8,50 €
18.	GARLIC BREAD FROM THE OVEN	4,50 €
19.	WARM STARTER VARIATIONS WITH FLORINIS, DOLMADES, KOLOKITHOKEFTEDES, SAGANAKI AND EGGPLANTS	13,50 €

vegan dishes

211.	VEGAN CHICKEN AND RICE PAN RICE, TOMATO, ONIONS, PEAS, PEPPERS, PRINCESS BEANS, AND MIXED SALAD	16,90 €
32.	EGGPLANT SLICES BAKED WITH POTATOES AND MIXED SALAD	15,50 €

vegetarian dishes

33.	PENNE PASTA IN RUCOLA CREAM SAUCE WITH FRESH MUSHROOMS AND MIXED SALAD	11,90 €
34.	EGGPLANT SLICES BAKED WITH SHEEP'S MILK CHEESE WITH POTATOES AND MIXED SALAD	15,90 €
210.	PENNE MEDITERRANE WITH TOMATOES, OLIVES ¹² , ONIONS AND SHEEP'S MILK CHEESE, WITH MIXED SALAD	12,40 €

soufflé

64.	MOUSAKA WITH MIXED SALAD	18,90 €
209.	KRITHARAKI BAKED IN THE OVEN WITH MINCED MEAT SAUCE AND SHEEP'S MILK CHEESE, WITH MIXED SALAD	12,40 €

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soup

20. **FISH SOUP** HOMEMADE, WITH VEGETABLES AND POTATOES 7,00 €
21. **TOMATO SOUP** HOMEMADE, SERVED WITH CREAM 6,00 €

salad

23. **MIXED SALAD** (SMALL SIDE SALAD) 4,50 €
24. **GREEK SALAD** WITH SHEEP'S MILK CHEESE, OLIVES ¹², PEPPERONI, ONIONS, TOMATOES, CUCUMBERS AND PAPRIKA WITH OLIVE OIL 10,00 €
25. **FRESH GREEN SALADS** SEASONAL WITH CHICKEN BREAST FILET AND FRESH MUSHROOMS 11,00 €

fish

35. **WILD-CATCHED SHRIMPS** FROM THE GRILL, WITH BASMATI RICE, VEGETABLES AND MIXED SALAD 39,90 €
36. **FILET OF SOLE** FROM THE GRILL, WITH WHITE WINE SAUCE, BASMATI RICE, VEGETABLES AND MIXED SALAD 28,50 €
37. **FILET OF SALMON** FROM NORWAY FROM THE GRILL, WITH HERBS VINAIGRETTE, POTATOES WITH ROSEMARY, VEGETABLES AND MIXED SALAD 22,50 €
38. **ZANDER FILET** FROM THE GRILL WITH WHITE WINE SAUCE, BASMATI RICE, VEGETABLES AND MIXED SALAD 21,50 €
39. **FISH PLATTER** FROM THE GRILL WITH FILET OF SALMON, SCAMPI AND CALAMARI, WITH BASMATI RICE, VEGETABLES AND MIXED SALAD 24,50 €
40. **CALAMARIA** PAN-FRIED CALAMARI, TZATZIKI, POTATOES WITH ROSEMARY AND MIXED SALAD 22,90 €
41. **PAROS DISH** GYROS AND CALAMARI, WITH TZATZIKI, RICE AND MIXED SALAD 20,50 €
42. **CRETE FISH PLATTER** WITH FILET OF SOLE, CALAMARI, OCTOPUS AND SCAMPI, BASMATI RICE, VEGETABLES AND MIXED SALAD **PRICE PER PERSON** 28,50 €

additional price for Greek salad 2,00 €

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meat dishes

43.	GYROS WITH TZATZIKI AND RICE, WITH MIXED SALAD	17,50 €
44.	BIFTEKI GRILLED MEATBALLS, FILLED WITH SHEEP'S MILK CHEESE, WITH TZATZIKI, RICE AND MIXED SALAD	18,50 €
45.	LIVER OF BEEF WITH METAXA SAUCE, FRENCH FRIES AND MIXED SALAD	15,50 €
62.	LIVER OF BEEF FROM THE PAN WITH ONIONS IN THYME SAUCE, RICE AND MIXED SALAD	15,50 €
46.	LIVER OF BEEF WITH RED WINE SAUCE, POTATOES AND MIXED SALAD	15,50 €
47.	FILET OF PORK MEDAILLIONS FROM THE GRILL REFINED WITH THYME SAUCE, VEGETABLES, ROSEMARY POTATOES AND MIXED SALAD	19,90 €
48.	SUFLAKI TWO SPITS FROM THE GRILL, WITH TZATZIKI, RICE AND MIXED SALAD	17,50 €
49.	CHICKENBREAST FILET IN SLICES WITH METAXA-SAUCE WITH LEEKS AND FRESH MUSHROOMS, WITH PENNE PASTA AND MIXED SALAD	17,50 €
51.	DELPHI-PLATTER SEVERAL MEAT VARIATIONS FROM THE GRILL WITH SUFLAKI, GYROS AND TZATZIKI, RICE AND MIXED SALAD	19,00 €
52.	VILLAGE-GRILL-PLATTER SEVERAL MEAT VARIATIONS FROM THE GRILL, WITH SUFLAKI, GYROS AND PORK STEAK, WITH TZATZIKI, RICE AND MIXED SALAD	20,00 €
53.	FILET-PLATTER FROM THE GRILL THREE KINDS OF FILET OF BEEF, LAMB AND PORK, WITH HERB BUTTER, TZATZIKI, ROSEMARY POTATOES AND MIXED SALAD	28,00 €
57.	ALT HALL - PLATTER PRICE PER PERSON SEVERAL MEAT VARIATIONS FROM THE GRILL FOR ONE OR MORE PERSONS, WITH LAMB CHOP, SUFLAKI, GYROS UND SOUZUKI, TZATZIKI, RICE AND MIXED SALAD	22,00 €
204.	GYROS IN METAXA-SAUCE BAKED IN THE OVEN WITH CHEESE, FRENCH FRIES AND MIXED SALAD	18,50 €

additional price for Greek salad 2,00 €

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DRY AGED HOHENLOHER FREE-RANGE BEEF FROM OUR DRY-AGING-CABINET

THIS MEAT WILL BE HANGED IN OUR OWN DRY-AGING-CABINET
FOR AT LEAST 6 WEEKS.

714.	BONE-IN RIB EYE STEAK SOFT MARBLED STEAK WITH JUICY GREASE DROP ON THE BONES		43,00 €
715.	T-BONE STEAK JUICY SIRLOIN STEAK ON THE BONE		43,00 €
716.	PORTERHOUSE STEAK T-BONE STEAK WITH HIGHER SIRLOIN AMOUNT		50,00 €
717.	TOMAHAWK STEAK also for 2 people	price per 1000 g	75,00 €

ALL OUR STEAKS GO WITH THE FOLLOWING SIDE DISHES:
GRILLED WEDGES, HERB BUTTER AND MIXED SALAD
& REDWINE- or PEPPER SAUCE.

BLACK ANGUS ARGENTINIEN

61.	ARGENTINE BLACK ANGUS BEEF FILET REFINED WITH PEPPER SAUCE, ROSMARY POTATOES, VEGETABLES AND MIXED SALAD	(appr. 300 g)	36,50 €
63.	ARGENTINE BLACK ANGUS RUMP STEAK REFINED WITH THYME SAUCE, ROSMARY POTATOES, VEGETABLES AND MIXED SALAD	(appr. 300 g)	29,50 €
200.	SURF & TURF BEEF FILET (appr. 300 g), WILD PRAWNS (appr. 250 g), SIDE DISH: GRILLED VEGETABLES, ROSMARY POTATOES, AND AND MIXED SALAD		52,00 €

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lamb dishes

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| 54. | LAMB CHOPS FROM THE GRILL
WITH TZATZIKI AND ROSMARY POTATOES,
WITH MIXED SALAD | 28,50 € |
| 55. | LAMB FILET
REFINED WITH TARRAGON SAUCE,
WITH ROSEMARY POTATOES AND MIXED SALD | 29,50 € |
| 56. | LAMB - PLATTER FOR ONE OR MORE PERSONS
SEVERAL VARIATIONS OF LAMB FROM THE GRILL,
WITH TWO LAMB CHOPS, LAMB FILET AND LAMB SPIT,
WITH TZATZIKI, ROSMARY POTATOES AND MIXED SALAD | 29,50 € |
| 58. | LAMB CROWN FROM THE OVEN (appr. 400 – 450gr.)
REFINED WITH TARRAGON SAUCE,
ROSEMARY POTATOES, VEGETABLES AND MIXED SALAD | 30,00 € |
| 59. | LAMB KNUCKLE WITH KRITHARAKI
BAKED WITH CHEESE AND MIXED SALAD | 23,00 € |
| 60. | LAMB PEASANT SPIT 300 gr.
WITH WEDGES POTATOES, TZATZIKI AND MIXED SALAD | 28,90 € |
| 205. | LAMB KNUCKLE WITH EGGPLANT HALF
ROSMARY POTATOES AND MIXED SALAD | 23,00 € |

for our small guests

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| 66. | GYROS
MEAT FROM THE ROTATING SKEWER, WITH FRENCH FRIES | 7,00 € |
| 67. | CUTLET
BREADED, WITH FRENCH FRIES | 7,00 € |
| 207. | BREADED CHICKEN NIBBLES
WITH FRENCH FRIES | 7,00 € |

additional price for Greek salad 2,00 €

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alcohol-free drinks

80.	COCA COLA ZERO 4, 5, 6, 7	0,2 l	3,00 €	0,4 l	4,20 €
81.	COCA COLA 1, 3	0,2 l	3,00 €	0,4 l	4,20 €
82.	FANTA 1, 8	0,2 l	3,00 €	0,4 l	4,20 €
83.	SPRITE 8	0,2 l	3,00 €	0,4 l	4,20 €
84.	SPEZI 1, 3, 8	0,2 l	3,00 €	0,4 l	4,20 €
86.	SPRITZER APPLE, ORANGE OR GRAPEFRUIT	0,2 l	3,00 €	0,4 l	4,20 €
87.	BITTER LEMON 4	0,2 l	3,00 €	0,4 l	4,50 €
88.	APPLE JUICE	0,2 l	3,00 €	0,4 l	4,50 €
89.	ORANGE JUICE	0,2 l	3,00 €	0,4 l	4,50 €
90.	GRAPEFRUIT JUICE	0,2 l	3,00 €	0,4 l	4,50 €
91.	CURRANT JUICE	0,2 l	3,00 €	0,4 l	4,50 €
97.	MARACUYA JUICE	0,2 l	3,00 €	0,4 l	4,50 €
101.	RHUBARB SPRITZER	0,2 l	3,00 €	0,4 l	4,50 €

natural mineral water

85.	TEINACHER MINERAL WATER MEDIUM	0,25 l	3,00 €
149.	TEINACHER MINERAL WATER STILL	0,25 l	3,00 €
146.	TEINACHER MINERAL WATER MEDIUM	0,75 l	6,50 €
147.	TEINACHER MINERAL WATER STILL	0,75 l	6,50 €
959.	VOSS SPARKLING	0,8 l	9,00 €
960.	VOSS STILL	0,8 l	9,00 €

beer

92.	HALLER MEISTERGOLD DRAFT BEER	0,3 l	3,00 €	0,5 l	4,20 €
93.	HALLER PILS DRAFT BEER			0,4 l	4,20 €
94.	HEFEWEIZEN DARK BOTTLE			0,5 l	4,50 €
95.	HALLER HEFEWEIZEN DRAFT WHEAT BEER			0,5 l	4,50 €
96.	KRISTALLWEIZEN			0,5 l	4,50 €
98.	BECKS ALKOHOL-FREE	0,33 l	3,50 €		
99.	SHANDY			0,5 l	4,00 €
150.	ERDINGER HEFEWEIZEN ALKOHOL-FREE			0,5 l	4,50 €

1 WITH COLORING; 2 WITH PRESERVATIVES; 3 CAFFEINATED; 4 WITH QUININE; 5 WITH SWEETENER; 6 CONTAINS PHENYLALANINE; 7 NUTRITIONAL VALUE 100ML E.G. FOR DIET COKE: CALORIC VALUE <1,0 KJ (<0,25 KCAL) PROTEIN 0,1 G. CARBOHYDRATES <0,1 G. FAT 0g; 8 WITH ANTIOXIDANT; 12 BLACKENED

For information about allergens in our dishes, please contact our well-educated personal regarding our allergens file.

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open red wine

120.	HOUSE WINE DRY, GREECE	0,1 l	3,50 €	0,2 l	6,50 €
121.	IMIGLIKOS SWEET	0,1 l	2,90 €	0,2 l	5,00 €
122.	EYHARIS DRY GRAPE: MERLOT REGION: PELOPONNES	0,1 l	5,00 €	0,2 l	9,00 €
123.	THE BLACK SHEEP GRAPE: SYRAH-MERLOT REGION: MACEDONIA, NORTHERN GREECE	0,1 l	4,40 €	0,2 l	8,00 €

open rosè wine

126.	HAUSWEIN FRUITY & DRY	0,1 l	3,50 €	0,2 l	6,50 €
127.	BEE ROSÈ SWEET	0,1 l	3,70 €	0,2 l	6,90 €

open white wine

129.	RETSINA DRY, RESINATED	0,1 l	2,90 €	0,2 l	5,00 €
130.	HAUSWEIN DRY	0,1 l	3,50 €	0,2 l	6,50 €
131.	LOGOS CHARDONAY DRY	0,1 l	4,00 €	0,2 l	7,40 €
132.	THE BLACK SHEEP GRAPE: SEMILION SAUVIGNON BLANC REGION: MACEDONIA NORTHERN GREECE	0,1 l	4,40 €	0,2 l	8,00 €

sparkling wine & champagne

116.	PROSECCO DI VALDOBIADENE	0,1 l	5,00 €		
218.	PROSECCO DI VALDOBIADENE	0,75 l	29,50 €		
222.	ARMAND DE BRIGNAC BRUT GOLD	0,75 l	480,00 €		
223.	MOET & CHANDON IMPERIAL	0,75 l	89,00 €		
860.	MOET & CHANDON IMPERIAL ROSE	0,75 l	89,00 €		
861.	MOET & CHANDON DOM PERIGNON	0,75 l	250,00 €		
862.	MOET & CHANDON ICE IMPERIAL	0,75 l	120,00 €		