

Zunft Stuben



POSEIDON

Since 1996

APPETIZERS



Meze Plate

Tzatziki, Taramosalata, Tiroosalata, Melitzanosalata, Fried Zucchini / Eggplant, Dolmades, Olives, Peperoni, Octopus Salad, Pita (also available vegetarian)

Small 16,5 Big 28

Octopus

grilled with olive oil–vinegar dressing. Served with baguette 17,5

Tsatsiki

Greek yogurt with cucumber and fresh garlic 5,6

Garlic Bread

with homemade garlic butter and herbs 4,3

Fried Zucchini

with tzatziki and pita 8

Bruschetta

crispy slices of bread with tomatoes, garlic, feta, olive oil and oregano 6,4

Grilled Pepperoni

juicy, spicy peppers with olive oil, vinegar and garlic. Served with baguette 5

Allerlei

a selection of Tzatziki, Taramosalata, Melitzanosalata and Tiroosalata 6,8

Feta in Filo

with honey from Crete and black sesame 12

Saganaki

classic fried feta 9

Grilled Feta

with onions, tomatoes, pepperoni and olive oil 11,5

Gigandes (Baked Beans)

white giant beans in tomato sauce 6

SALADS



Greek Salad

Tomatoes, cucumbers, onions, olives, peperoni, feta and olive oil dressing 16,5

with 2 chicken souvlaki 22,5

with shrimps 25

with salmon fillet 24,5

with gyros & garlic bread 23

Large Mixed Salad

Iceberg, coleslaw, corn and onions

Choice of mayo dressing or olive oil vinaigrette 12,5

with chicken souvlaki & parmesan 19,2

with shrimps 20,5

with salmon fillet 20

Small Krautsalat

homemade with white cabbage, cucumbers and carrots 4,5

Small Mixed Salad

Iceberg lettuce, coleslaw, corn, onions and mayo dressing 5,5

Small Greek Salad

Tomatoes, cucumbers, onions, olives, peperoni, feta and olive oil dressing 7

CLASSICS



Argentinian Rumpsteak 230g

with herbal butter and fries 26,1

Bifteki

Minced steak stuffed with feta. Served with rice and tzatziki 17,8

Mousakas

traditional baked casserole with potatoes, aubergines, minced meat and bechamel sauce 18,2

Chicken Souvlaki

with pan-fried vegetables, rice and tzatziki 19,5

Souvlaki

2 pork meat skewers served with rice and tzatziki 18,2

Gyros Metaxa

with Metaxa sauce and cheese. Served with fries 20,5

Gyros

with rice and tzatziki 18,9

Beef Liver

with rice and tzatziki 18,8

Lamb Fillet

delicate pink grilled fillets with rice, fried potatoes and tzatziki 23,4

Lamb Chops

juicy grilled chops with rice, fried potatoes and tzatziki 20,5

Pork Schnitzel

with fries 16,6

Pork Schnitzel Berner Style

baked with mushroom cream sauce, tomatoes and cheese. Served with fries 19,5

Pork Medaillons baked

with tomatoes, feta, onions, peppers and cheese. Served with fries 19,6

FROM THE SEA



Sole in the pan

with crispy fried potatoes 27,5

Grilled Sea Bream

with ladolemono and fried potatoes 24,5

Fish Plate

Fried calamari and shrimps with grilled salmon. Served with rice and tzatziki 28,5

Baby Calamari fried

with rice and tzatziki 20,6

Kalamari frittiert

with rice and tzatziki 18,5

Shrimp Skewer

with garlic, ladolemono, rice and tzatziki 22,5

Grilled Salmon Fillet

with rice and tzatziki 22

Scallops

scallops baked with tomatoes, spinach, onions, cream and garlic bread 18,5



You can choose to accompany your main dish with a small mixed salad for 3,5 € or a coleslaw for 2,5 €.

Small portions are also available for dishes where possible, with a price reduction of 1,5€.

Additional costs may arise in the event of requests for changes.
Charges for side dish changes start from 0,5 €.

MIXED DELIGHTS



Rhodos Plate

to share: 2 lamb chops, 2 souzouki, 2 souvlaki, 4 calamari, gyros, rice, fries and tzatziki. Served with a Greek salad 60

Kreta Plate

Souzouki, souvlaki, lamb chop, gyros, rice and tzatziki 21,2

Poseidon Plate

Souvlaki, gyros, rice and tzatziki 19,3

Gyros & Calamari

with garlic potatoes and tzatziki 19,5

Village Plate

Pork steak, souvlaki, gyros, rice and tzatziki 19,5

Meteora Plate

Souvlaki, souzouki, beef liver, rice, fried potatoes and tzatziki 19,3

Lamb Plate

Lamb chops and lamb fillets with rice, fried potatoes and tzatziki 22,2

Special Plate

Lamb chop, lamb fillet, souzouki, souvlaki, beef liver, rice, fried potatoes and tzatziki 22,4

VEGETARIAN



Kritharaki

Greek rice noodles baked with tomato sauce, feta and cheese 15,7

Vegetable Plate

various pan-fried vegetables with grated feta and balsamic vinegar 16,9

Aubergine Schnitzel

Panko-breaded aubergine with sweet chili mayo and fries 17,9

DESSERTS



Galaktoboureko

puff pastry with vanilla semolina cream. Served with vanilla ice cream and whipped cream 8,5

Greek Yogurt

with honey and walnuts 6,5

Baklavas

puff pastry filled with walnuts, served with vanilla ice cream 7,5

Chocolate Souffle

made with dark chocolate and vanilla ice cream 7,4

Hot Love

vanilla ice cream with hot raspberries 7

*Ice cream scoops (vanilla, choco, strawberry, lemon)
1,8 € per scoop*

APERITIF

Aperol Spritz	0,25l	7
Hugo	0,25l	7
Lillet Wild Berry	0,25l	7
Campari Soda	0,25l	7
Campari Orange	0,25l	6
Prosecco	0,20l	3,5
Moustimo (Lemonade)	0,20l	5,9

NON-ALCOHOLIC

Mineral Water (big bottle)	0,50l	4
Table Water	0,40l	3
Coca Cola Zero	0,40l	3,9
Afri Cola	0,40l	3,9
Bluna Orange / Lemon	0,40l	3,9
Cola Mix	0,40l	3,9
Ice Tea	0,40l	3,8
Juice Spritzers	0,40l	3,5
Juices (Apple, Orange, Blackcurrant)	0,40l	4
Bitter Lemon	0,40l	4,2

DIGESTIF & LIQUOR

Ouzo	2cl	2,8
Ouzo Plomari	0,20l	12
Metaxa Private Reserve	2cl	5,5
Tsipouro	2cl	3,5
Jägermeister	2cl	3,5
Williams Birnenbrand	2cl	3
Baileys	4cl	5
Ramazotti	2cl	4
Vodka Smirnoff	2cl	3
Jack Daniels	4cl	8
Gin Tanqueray	4cl	8



Herbsthäuser

BEER

Pils On Tap	0,50l	4,5
Märzen On Tap	0,50l	4,5
Radler On Tap (lemon shandy)	0,50l	4,5
Wheat Beer On Tap	0,50l	4,5
Dark Beer On Tap (Old Frankonian)	0,50l	4,5
Crystal Wheat Beer	0,50l	4,5
Dark Wheat Beer	0,50l	4,5
Non-alcoholic Wheat Beer	0,50l	4,5
Non-alcoholic Beer	0,33l	4

COFFEE / MORE

Espresso*	2,7
Doppio*	3,7
Cappuccino*	3,7
Cup of coffee*	3,2
Milkcoffee*	3,7
Latte Macchiato*	4,2
Espresso Macchiato*	3,2
Cup of Tea (Black, Green, Fruit, Camomile, Herbal)	4
Hot Chocolate	4,5
Greek Coffee	3
Freddo Espresso*	4,5
Iced Coffee	5
Iced Chocolate	5
Frape	4

**Decaffeinated coffee option also available*

GREEK WINES

White	Housewine	0,20l	5,2	0,50l	13
	Retsina	0,20l	5,5	0,75l	17
	Makedonikos (Semi-dry)	0,20l	5,5	0,75l	17
	Imiglikos (Semisweet)	0,20l	5,5	0,75l	17
	Samos Muscat (Sweet)	0,20l	6	0,75l	24,4
	Retsina Kechribari			0,50l	12,5
	Genesis Sauvignon Blanc - Roditis			0,50l	13
	Alpha Estate Malagouzia			0,75l	25,7
	Mega Spilaio Assyrtiko - Lagorthi			0,75l	26,4
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Rose	Housewine	0,20l	5,2	0,50l	13
	Retsina	0,20l	5,5	0,75l	17
	Makedonikos (Semi-dry)	0,20l	5,5	0,75l	17
	Imiglikos (Semisweet)	0,20l	5,5	0,75l	17
	Visinokipos Agioritiko - Syrah			0,75l	24
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Red	Housewine	0,20l	5,2	0,50l	13,5
	Naousa Xinomavro	0,20l	5,5	0,75l	18,5
	Makedonikos (Semi-dry)	0,20l	5,5	0,75l	17
	Imiglikos (Semisweet)	0,20l	5,5	0,75l	17
	Mavrodafni aus Patra (Sweet)	0,20l	6,5	0,75l	20,4
	Genesis Xinomavro - Merlot			0,50l	14
	Atelier Mavro Kalavritino - Cabernet Sauvignon			0,75l	23
Theopetra Estate Limniona			0,75l	31	



REGIONAL WINES

White	Müller-Thurgau	0,20l	5,8	1l	24
	Bacchus	0,20l	5,8	1l	24
	Riesling	0,20l	5,8	1l	24
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Rose	Schwarzriesling Rose	0,20l	5,8	1l	24
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Red	Tauberschwartz	0,20l	6,4	0,75l	21
	Schwarzriesling Red	0,20l	6	1l	26



We would like to point out that some of our dishes
and drinks contain allergen ingredients.
We will be happy to give you verbally information or you can also ask us
for our clear allergen table with all necessary information.

All prices in Euro incl. VAT