



*Welcome to the restaurant Artemis. We wish
you a pleasant stay.*

Your Artemis Team

<i>Wine recommendation</i>	<i>open wines</i>		
510. Amethystos red Cabernet Sauvignon-Merlot		0,2 l	8,90
511. Amethystos white Sauvignon-Blanc-Assyrtiko		0,2 l	8,50
512. Gerovasilliou red Syrah-Merlot		0,2 l	8,90
513. Gerovasilliou white Malagouzia-Assyrtiko		0,2 l	8,50

<i>Before dinner we recommend as appetizer</i>			
514. Ouzo Plomari bottle	40 % vol.	0,2 l	14,00
515. Glas Prosecco		0,1 l	6,50
516. Glas Prosecco with elderflower syrup		0,1 l	7,50
517. Glas Prosecco with wildberry syrup		0,1 l	7,50
518. Hugo elderflower syrup, Prosecco, soda, mint, lime		0,2 l	8,90
519. Aperol Spritz Aperol ¹ , Prosecco, soda		0,2 l	8,90
520. Pomegranate Spritz with molasses, Prosecco, soda and pomegranate		0,2 l	8,90
521. Lillet Wild Berry		0,2 l	8,90
523. Sherry dry or medium	40 % vol.	5 cl	6,00
524. Martini Bianco, Rosso, Rosato		5 cl	6,50
525. Campari ¹ orange, soda		4 cl	7,90

Gold Starter



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| 1. Tzatziki yoghurt with cucumbers and garlic | 6,90 |
| 2. Olives and hot peppers | 7,50 |
| 3. Trilogy Taramas, tzatziki and Tirosalata with pitabread | 10,50 |
| 4. Tirosalata | 7,50 |
| 5. Taramas caviar creme | 7,50 |
| 8. Feta cheese nature with olive and hot peppers | 8,50 |

Warm Starter



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| 9. Dolmades filled wine leaves with minced meat and rice in lemon sauce | 10,90 |
| 10. Eggplant slices fried, with tzatziki | 11,50 |
| 11. Zucchini fried, with tzatziki | 11,50 |
| 12. Tiropitakia feta cheese in puff pastry | 8,50 |
| 13. Hot peppers grilled, with champagne sauce or garlic | 8,50 |
| 14. Florinis peppers filled with feta cheese, from the oven | 10,50 |
| 15. Specialty of the house pita bread with scampis and feta cheese, baked in the oven with garlic and cheese | 13,90 |
| 16. Mixed starter for 1 person eggplant and zucchini, Florinis filled with feta cheese, Tirosalata, Tiropitaki (feta cheese in puff pastry), Halloumi and tzatziki | 15,90 |
| 17. Mixed starter for 2 person eggplant and zucchini, Florinis filled with feta cheese, Tirosalata, Tiropitaki (feta cheese in puff pastry), Halloumi and tzatziki | 26,90 |
| 18. Garlic bread from the grill | 6,50 |
| 19. Pita from the grill | 3,50 |
| 20. Shrimp Saganaki fried shrimps in tomatoe sauce, Feta cheese, hot peppers and garlic | 13,90 |
| 22. Ham rolls fried, filled with cheese | 9,50 |
| 23. Octopus from the grill with arugula, olive oil and fresh lemon | 19,50 |

Soup fresh homemade

25.	Bean soup Greek style	7,50
26.	Tomato cream soup	7,50
27.	Chicken soup	7,50

Cheese

28.	Halloumi Cyprian goat cheese from the grill	9,50
29.	Feta cheese from the oven, with onions, tomatoes, hot peppers and garlic	10,90
30.	Saganaki baked feta cheese on arugula salad	10,50
31.	Melenia baked feta cheese with sesame and honey on arugula salad	12,50

Fresh Salad

32.	Giros salad crunchy green salad with giros, onions and cherry tomatoes	14,90
34.	Salad with shrimps arugula, pine nuts and Parmesan cheese	17,90
35.	Greek salad with feta cheese, olives, hot peppers, tomatoes, onions, cucumber and peppers in finest olive oil	11,50
36.	Greek salad small order, with feta cheese, olives, hot peppers, tomatoes, onions, cucumber and peppers in finest olive oil	6,90
37.	Coleslaw with carrots	6,90
38.	Mixed salad	6,90
39.	Kithirasalat grilled chicken breast stripes on crunchy green salad, with couscous, cherry tomatoes, croutons, Parmesan cheese and homemade dressing	16,50
40.	Mediterranean salad grilled fish filets on crunchy greens salad, with cherry tomatoes, onions and pine nuts in a homemade vinaigrette	16,50

Side dishes

	<i>Side dishes</i>	
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41.	Roast potatoes	4,50
42.	Butter rice	3,50
43.	Tomato rice	3,50
44.	Fresh vegetables	6,90
45.	French fries	4,50
46.	Cream potatoes	4,90
47.	Baked potatoes	4,90
48.	Pepper cream sauce	3,20
49.	Metaxa-sauce	3,20
501.	Cheese sauce	3,20
502.	Champagne sauce	3,20
503.	Portion of bread	1,80

Vegetarian

	<i>Vegetarian</i>	
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50.	Gemista peppers and tomatoes filled with rice and baked potatoes	12,50
51.	Vegetable platter eggplant, zucchini, green beans and baked feta cheese	15,50
53.	Saganaki special with feta cheese in puff pastry, baked potatoes and greek salad	14,90
54.	White beans from the oven, in a light tomato sauce and feta cheese	10,20
55.	Fresh mushrooms from the oven, filled with feta cheese	12,50

Pasta

	<i>Pasta</i>	
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56.	Tagliatelle with zucchini, onions and mushrooms, tomatoe sauce, with mixed salad	14,90
57.	Tagliatelle with salmon filet and white wine sauce, with mixed salad	16,90
58.	Spaghetti with chicken breast filet, cheese sauce and mixed salad	15,90
59.	Spaghetti mediterran with shrimps, mussels tomatoe sauce, garlic and mixed salad	17,90

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Grilled fish

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| 61. | Baby Calamaris grilled, in balsamic-olive oil vinaigrette | 22,90 |
| 62. | King prawns from the grill, in a lemon-olive oil vinaigrette | 27,90 |
| 63. | Fish platter for 2 persons Doradefilet, baby calamaris, prawns and pangasius filet in a lemon-olive oil vinaigrette | 59,00 |
| 64. | Salmon filet from the grill, in a lemon-olive oil vinaigrette | 22,90 |
| 65. | Sea bass filet in a lemon-olive oil vinaigrette | 21,90 |
| 66. | Dorade Royal sea bream, in lemon-olive oil vinaigrette | 21,90 |
| 67. | Pike-perch filet in a lemon-olive oil vinaigrette | 21,90 |

As side dishes to the fish dishes we serve baked potatoes
 with mixed salad

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Fried fish

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| 60. | Calamari rings breaded squids, with remoulade-dip, with butter rice and mixed salad | 21,50 |
| 69. | Fish platter for 1 person calamaris, shrimps and pangasius filet with remoulade-dip, with butter rice and mixed salad | 27,90 |

Meat dishes from the grill

70.	Giros from the pan, with peppers, mushrooms, herbs butter, cream sauce, French fries and mixed salad	18,50
71.	Liver of beef with French fries, Metaxa sauce and mixed salad	16,50
72.	Farmer skewers Greek style, with French fries, tzatziki and mixed salad	19,50
74.	Giros with tzatziki with rice and mixed salad	15,70
76.	Bifteki filled with feta cheese, with tzatziki, rice and mixed salad	16,90
77.	Souflaki 2 meat skewer with tzatziki, rice and mixed salad	16,20
78.	Meat skewer filled with feta cheese, baby potatoes, vegetables, champagne sauce and mixed salad	19,50
81.	Liver of beef with rice, roasted onions, tzatziki and mixed salad	15,50
83.	Medallions of pork filet with cheese sauce, French fries and mixed salad	22,50
85.	Giros from the oven, refined with Metaxa sauce and cheese, with rice and mixed salad	18,90
86.	Chicken breast filet with pepper-cream-sauce, with French fries and mixed salad	17,90
87.	Liver of calf with roasted onions, vegetables, baked potatoes and mixed salad	19,50
88.	Tagliatelle with chicken breast filet, pepper-cream-sauce, mushrooms, and mixed salad	16,90

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Mixed grill dishes
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89.	Meteora-dish Giros, Bifteki, tzatziki, with rice and mixed salad	19,90
91.	Paros-dish Giros and calamaris, tzatziki, with rice and mixed salad	19,90
92.	Delphi-dish Suflaki, Giros, tzatziki, with rice and mixed salad	18,50
93.	Artemis-dish Suflaki, Giros, 2 lamb chops, tzatziki, with rice and mixed salad	24,50
97.	Kreta-dish liver, Suflaki, Giros, tzatziki, with rice and mixed salad	21,50
98.	Filet-dish filet of beef, filet of lamb, chicken breast filet, with rice, tzatziki and mixed salad	29,50

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Dishes for 2 persons
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105.	Santorini-dish 2 lamb chops, 2 pork filet medaillons, 2 Suflaki, 2 liver of beef, Giros, tzatziki, rice, with 2 mixed salads	61,00
106.	Filet-dish 2 filet of beef, 2 filet of lamb, 2 chicken breast filet, with rice, tzatziki and 2 mixed salads	59,00
107.	Korfu-dish 2 Suflaki, Giros, Calamaris, with rice, tzatziki and 2 mixed salads	56,00

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Grilled lamb dishes
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109.	Saddle of lamb steak with cheese sauce, cream potatoes, with mixed salad	25,90
111.	Lamb chops with baked potatoes, tzatziki and mixed salad	25,50
112.	Lamb filets with baked potatoes, tzatziki and mixed salad	26,90
113.	Lamb filets with cheese sauce, cream potatoes and mixed salad	27,50
114.	Lamb-dish 2 lamb chops, 1 lamb filet, 1 lamb skewer, baked potatoes, with mixed salad	29,90

Grilled beef dishes

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| | 117. Beef filet with thyme sauce, baked potatoes,
with mixed salad | 34,50 |

From the oven

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| | 120. Musaka casserole with fried eggplants and potatoe slices,
minced meat, baked in the oven with bechamel-sauce, with mixed salad | 19,50 |
| | 126. Lamb knuckle with green beans, feta cheese, baked potatoes,
and mixed salad | 22,50 |

for our small guests

up to 12 years

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| | 121. Mickey-Mouse-dish chicken nuggets or
fish sticks, breaded, with French fries | 8,00 |
| | 130. Suflaki grilled meat skewer with French fries | 8,00 |
| | 131. Giros meat from the rotating skewer with French fries | 8,00 |
| | 132. Spaghetti with light tomato sauce and feta cheese | 7,50 |
| | 133. Kalamari Junior with French fries | 10,50 |

Desserts

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134.	Portokalopita		7,90
	orange cake, with vanilla ice cream and cream		
136.	Galaktoburico		9,50
	puff pastry filled with semolina pudding, with vanilla ice cream and cream		
137.	Yoghurt	with honey, nuts and fresh fruits	9,50
138.	Choco Soufflé	with vanilla ice cream, chocolate sauce and cream	8,50
306.	Mixed ice cream	with cream	6,90
146.	Vanilla ice	with hot raspberries	9,50
148.	Creme brûlée	with vanilla ice	8,50
149.	Dessert-plate	for 2 persons	18,50
150.	birthday surprise	with sparkler	7,00

For consumption of cakes that are brought in, an additional charge of 1 € per tableware set applies

Warm Drinks

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140.	Glass tea	different varieties	3,50
141.	Greek Mokka		3,50
142.	Cup of coffee		3,50
143.	Espresso		3,50
720.	Espresso Doppio	double Espresso	4,50
721.	Espresso macchiato		3,90
144.	Cappuccino		4,50
147.	Latte macchiato		4,90

Alcohol-free Drinks

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383.	Diet Coca-Cola	1,2,3,5,6,7	0,3 l 3,70 0,4 l 4,50
480.	Coca-Cola	1,3	0,3 l 3,70 0,4 l 4,50
333.	Fanta	1,8	0,3 l 3,70 0,4 l 4,50
334.	Lemonade	8	0,3 l 3,70 0,4 l 4,50
477.	Apple juice spritzer		0,3 l 3,70 0,4 l 4,50
478.	Cola and lemonade	1,3,8	0,3 l 3,70 0,4 l 4,50
156.	Bitter-Lemon	4	0,3 l 3,70 0,4 l 4,50
338.	Currant juice spritzer		0,3 l 3,70 0,4 l 4,50
339.	Orange juice spritzer		0,3 l 3,70 0,4 l 4,50
318.	Tonic Water		0,3 l 3,70 0,4 l 4,50

Juice

158.	Apple juice	0,4 l	4,80
159.	Orange juice	0,4 l	4,80
160.	Currant juice	0,4 l	4,80

Water

481.	Table water	0,4 l	3,20
482.	Sparkling water bottle	0,5 l	3,90
483.	Sparkling water bottle	0,75 l	6,20
485.	Still water bottle	0,75 l	6,20


Beers

174.	Export	0,3 l	3,70	0,5 l	4,50
176.	Pils	0,3 l	3,70	0,5 l	4,50
177.	Wheat beer			0,5 l	4,50
178.	Crystal wheat beer			0,5 l	4,50
180.	Clausthaler alcohol-free			0,5 l	4,50
181.	Cellar beer light			0,5 l	4,50
182.	Wheat beer alcohol-free			0,5 l	4,50
183.	Wheat beer with cola	0,3 l	3,70	0,5 l	4,20
184.	Russ Wheat beer with lemonade	0,3 l	3,70	0,5 l	4,20
185.	Radler beer with lemonade	0,3 l	3,70	0,5 l	4,20



	<i>Red Wines</i>	<i>Open Wines</i>	
224.	house wine semi dry	0,2 l	6,50
225.	house wine semi sweet	0,2 l	6,50
226.	house wine light dry	0,2 l	6,50
228.	Mavrodaphne sweet dessert wine from Patras	0,2 l	6,90

	<i>Rosé Wines</i>	<i>Open Wines</i>	
229.	house wine semi sweet	0,2 l	6,50
230.	house wine light dry	0,2 l	6,50
372.	house wine semi dry	0,2 l	6,50

	<i>White Wines</i>	<i>Open Wines</i>	
233.	house wine semi sweet	0,2 l	6,50
234.	Retsina aromatic, resinated	0,2 l	6,50
235.	house wine semi dry	0,2 l	6,50
236.	house wine light dry	0,2 l	6,50
237.	Wine spritzer white, rosé or red	0,2 l	5,90

	<i>Champagne</i>		
238.	Prosecco bottle	0,75 l	32,00
239.	Moet & Chandon bottle	0,75 l	95,00



bottled wines 0,75 l

Red Wines



Imiglykos lovely	24,00
Amethystos dry	39,00
Gerovassiliou dry	39,00
Alpha Estate dry	55,00
Alpha one dry	99,00

Rosé Wines



Imiglykos lovely	24,00
Amethystos dry	35,00
Vyssinokipos dry	35,00

White Wines



Imiglykos lovely	22,00
Amethystos lovely	35,00
Gerovasiliou dry	35,00
Alpha Estate dry	31,00
Santorini dry	45,00



It is our target to
refine and develop the Greek food
and wine culture. We want to provide
the best possible quality and familiarize
you with parts of our Greek culture.

The atmosphere of our restaurant
shall get you in the right mood.

a good idea

Gift Card

for some pleasant hours in our restaurant

Opening hours

from 11:30 to 14:30

from 17:30 to 22:00

hot food till 21:30

Wednesday closed

For special occasions,
weddings,
birthdays,
private parties,
we offer our rooms by arrangement

Food and beverages from our menu contain the following unavoidable additives,
which are subject of marking by law:

1) with coloring; 2) preservatives; 3) caffeinated; 4) with quinine;
5) with sweetener Aspartam; 6) contains Phenylalanin; 7) value 100ml:
Coca Cola light caloric value < 1,0 kJ (< 0,25 kcal) lactoprotein < 0,1 g, carbohydrates < 0,1 g;
8) with antioxidant 9) blackened; 10) contains flavoring

For information about allergens in our dishes, please contact our personal.

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