

OUZO

A CELEBRATION OF GREEK FLAVOURS

Step into the world of Ouzo, where tradition meets innovation in a symphony of Greek cuisine. Inspired by the vibrant flavours of the Mediterranean, our menu is a modern take on beloved dishes, freshly prepared to order with the finest seasonal ingredients.

Showcasing an exquisite selection of fresh fish and premium local produce, every dish reflects the essence of seaside dining—light, flavourful, and effortlessly elegant. Whether indulging in time-honoured recipes or discovering creative new pairings, each bite is a journey through Greece's rich culinary heritage.

Savour the taste of the Aegean, the warmth of the sun, and the spirit of togetherness at Ouzo—where every meal is an experience to be remembered.

MEZE TO SHARE

V GF	Greek yogurt tzatziki with cucumber, olive oil, vinegar and fresh herbs Tzatziki mit Gurke, Olivenöl, Essig und frischen Kräutern Tzatziki avec concombre, huile d'olive, vinaigre et herbes fraîches	14€
V GF DF	Crispy potatoes with thyme Krosse Kartoffeln mit Thymian Pommes de terre croustillantes au thym	14€
DF	Smoked tarama with sun-dried tomatoes Räucherter Tarama mit getrockneten Tomaten Tarama fumé avec tomates séchées	14€
V GF	Grilled Halloumi with smoked eggplant, raisins vinaigrette and sesame seeds Halloumi vom Grill mit geräucherter Aubergine, Rosinen-Vinaigrette und Sesam Halloumi grillé avec aubergine fumée, vinaigrette aux raisins secs et sésame	14€
V	Crunchy zucchini bites with tzatziki, Santorini tomatoes and mint Knusprige Zucchini-Bissen mit Tzatziki, Santorini-Tomaten und Minze Bouchées croquantes de courgettes avec tzatziki, tomates de Santorin et menthe	14€
V GF	"Dolmadakia" stuffed vine leaves with rice and local herbs with Greek yogurt sour cream Dolmadakia gefüllt mit Reis und Kräutern mit saurer Sahne aus griechischem Joghurt Dolmadakia farcis au riz et aux herbes avec crème aigre à base de yaourt grec	14€

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MEZE TO SHARE

GF	Steamed mussels with white wine, fennel, garlic and lemon Gedämpfte Muscheln mit Weißwein, Fenchel, Knoblauch und Zitrone Moules vapeur au vin blanc, fenouil, ail et citron	18€
GF	Prawns "Saganaki" with Feta and spicy tomato sauce Garnelen Saganaki mit Feta und würziger Tomatensauce Crevettes saganaki avec feta et sauce tomate épicée	18€
GF DF	Sundried grilled octopus with yellow split peas puree and caramelized onion Getrockneter gegrillter Oktopus mit Fava und karamellisierten Zwiebeln Poulpe séché grillé avec fava et oignons caramélisés	18€
	Aegean fried squid with caper mayonnaise and lemon Frittierter Tintenfisch mit Kapernmayonnaise und Zitrone Calamar frit avec mayonnaise aux câpres et citron	18€
	Mini beef kebabs "Yogurtlu" with tomato sauce and smoked paprika Rindfleisch-Kebabs mit Joghurt, Tomatensauce und geräucherter Paprika Kebabs de boeuf avec yaourt, sauce tomate et paprika fumé	18€

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SALADS

V GF	Greek salad with Feta and Kalamata olives Griechischer salat mit feta und kalamata-oliven Salade grecque avec feta et olives kalamata	18€
V	Cretan traditional salad with vegetables from the farm, rusk bread, baby potatoes, boiled egg, soft cheese "Mytzithra", extra virgin olive oil and lemon Traditioneller kretischer salat mit gemüse aus der farm, kretischem gerstenbrot, kleinen kartoffeln, hartgekochtem ei, xynomizithra, exzellentem nativem olivenöl und zitronensaft Salade crétoise traditionnelle avec légumes de la ferme, pain de céréale d'orge, petites pommes de terre, œuf dur, xynomizithra, huile d'olive extra vierge et jus de citron	18€
VG	Ouzo green salad with tomato, cucumber, rocket leaves, fresh coriander, celery, green peppers, onion, eggplant, extra virgin olive oil and lemon Grüner salat mit tomate, gurke, rucola, frischem koriander, sellerie, grüner paprika, zwiebel, aubergine, exzellentem nativem olivenöl und zitronensaft Salade verte avec tomate, concombre, roquette, coriandre frais, céleri, poivron vert, oignon, aubergine, huile d'olive extra vierge et jus de citron	18€

SOUP

GF	Fish soup with saffron from Kozani Fischsuppe mit Krokus aus Kozani Soupe de poisson au safran de Kozani	18€
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MAIN COURSES

V	Cretan pasta "Skioufihta" with roasted tomato sauce, garlic, olives and Feta Skioufitá mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Skioufitá avec sauce tomate rôtie, ail, olives et feta	22€
GF	Grilled Aegean seabass with baby boiled potatoes, carrots, and zucchini served with aioli sauce and lemon Gegrillter Seebarsch mit gekochten Kartoffeln, Karotten und Zucchini, Aioli-Sauce und Zitrone Bar grillé avec pommes de terre bouillies, carottes et courgettes, sauce aïoli et citron	24€
GF DF	Grilled swordfish with lemon olive oil sauce, fennel and rocket salad, cherry tomatoes and spring onion Gegrillter Schwertfisch mit Ladolemono, Fenchelsalat und Rucola mit Cherrytomaten und frischen Espadon grillé avec ladiolémon, salade de fenouil et roquette avec tomates cerises et oignons frais	32€
	Chicken fillet "Pastitsada" with "Hilopites" pasta and mizithra cheese Hähnchenbrustfilet Pastitsada mit Hylopites und Mizithra Filet de poulet pastitsada avec hilopites et mizithra	24€
V	Vegetarian Moussaka Moussaka mit Gemüse Moussaka aux légumes	22€

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MAIN COURSES

Pork souvlaki on the grill , tomato-parsley salad, tzatziki, and crispy pita bread Schweine-Souvlaki vom Grill, Tomaten-Petersilien-Salat, Tzatziki und knuspriges Pita-Brot Souvlaki de porc grillé, salade tomate-persil, tzatziki et pain pita croustillant	26€
Traditional Moussaka Traditionelles Moussaka Moussaka traditionnelle	28€
Grandma's meatballs in rich tomato sauce with peppers, topped with Feta and potatoes allumette Großmutter's Fleischbällchen in reichhaltiger Tomatensauce mit Paprika, Feta und knusprigen Kartoffeln Boulettes de viande de grand-mère dans une sauce tomate riche avec poivrons, feta et pommes de terre croustillantes	26€
Crispy lamb "Kleftiko" with potatoes, onions, peppers and Graviera cheese Knuspriges Lamm Kleftiko mit Kartoffeln, Zwiebeln, Paprika und Graviera Agneau kleftiko croustillant avec pommes de terre, oignons, poivrons et graviera	28€
Seafood orzo pasta with mussels, prawns and calamari Kritaroto mit Garnelen, Muscheln und Tintenfisch Kritharoto avec crevettes, moules et calamar	28€

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DESSERTS

V	"Galaktoboureko" crispy phyllo pastry with semolina cream and vanilla ice cream Galaktoboureko" knuspriger Filoteig mit Grießcreme und Vanilleeis Galaktoboureko" pâte filo croustillante avec crème de semoule et glace à la vanille	14€
V GF	Choco pistachio parfait with chocolate ganache and olive oil Schoko-Pistazien-Parfait mit Schokoladenganache und Olivenöl Parfait au choco pistachchio, ganache au chocolat et huile d'olive	14€
V	Greek Yogurt mousse with strawberry soup and strawberry sorbet Joghurtmousse mit Erdbeersuppe und Erdbeersorbet Mousse au yaourt avec soupe de fraise et sorbet à la fraise	14€
VG	Seasonal fruit salad with lemon dressing Fruchtsalat mit Zitronensirup Salade de fruits avec sirop de citron	14€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache	14€
V	Sorbet selection Mango, lemon and strawberry Sorbet-Auswahl Mango, Zitrone und Erdbeere Sélection de sorbets Mango, Citron et Fraise	14€

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VEGAN OPTIONS

STARTERS

GF	Greek salad with plant-based cheese and Kalamata olives Griechischer Salat mit pflanzlichem Köse und Kalamata-Oliven Salade grecque avec fromage végétal et olives de Kalamata	18€
	Ouzo green salad with tomato, cucumber, rocket leaves, fresh coriander, celery, green peppers, onion, and eggplant Grüner Salat mit Tomaten, Gurken, Rucola, frischem Koriander, Sellerie, grüner Paprika, Zwiebeln und Auberginen und russisch Salade verte avec tomates, concombre, roquette, coriandre frais, céleri, poivron vert, oignon et aubergine et russe	18€
GF	Crispy potatoes with thyme Knusprige Kartoffeln mit Thymian Pommes de terre croustillantes au thym	18€
GF	Grilled plant cheese with smoked eggplant, raisins vinaigrette and sesame seeds Gegrillter Pflanzenkäse mit geräucherter Aubergine, Rosinen-Vinaigrette und Sesam Fromage végétal grillé avec aubergine fumée, vinaigrette aux raisins secs et sésame	20€
GF	Lemon yellow split pea puree with Santorini tomatoes, capers, and spring onion Zitronige Fava mit Santorin-Tomaten, Kapern und frischen Zwiebeln Fava citronnée avec tomates de Santorin, câpres et oignons frais	18€
GF	"Dolmadakia" stuffed vine leaves with rice, local herbs and lemon olive oil dressing Dolmadakia gefüllt mit Reis, Kräutern und Olivenöl-Zitronensauce Dolmadakia farcis au riz, herbes et sauce à l'huile d'olive et au citron	18€

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VEGAN OPTIONS

MAIN COURSES

Cretan pasta "Skioufihta" with roasted tomato sauce, garlic and olives Skioufikta mit gerösteter Tomatensauce, Knoblauch und Oliven Skioufikta avec sauce tomate rôtie, ail et olives	24€
Mushrooms gyros with spicy pleurotous mushrooms, pita bread, soy yogurt mint tzatziki, and tomatoes Pilz-Gyros mit würzigen Austernpilzen, gegrilltem Fladenbrot, Sojajoghurt-Tzatziki und Tomaten Gyros de champignons avec champignons pleurotes épicés, pain pita grillé, tzatziki au yaourt de soja et tomates	24€
Plant based sausages "Yogurtlu" with tomato sauce and smoked paprika Pflanzliche Würstchen mit Joghurt, Tomatensauce und geräuchertem Paprika Saucisses végétales avec yaourt, sauce tomate et paprika fumé	24€

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VEGAN OPTIONS

DESSERTS

Semolina pudding with dry fruits, nuts and plant ice cream vanilla Grießpudding mit getrockneten Früchten, Nüssen und pflanzlichem Eis Pudding de semoule avec fruits secs, noix et glace végétale	14€
Sorbet selection Strawberry, Mango Sorbet-Auswahl Erdbeere, Mango Choix de sorbets Fraise, Mangue	14€
Seasonal fruit salad with lemon dressing Obstsalat mit Zitronensirup Salade de fruits avec sirop de citron	14€

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TODDLER'S MENU

VG GF DF	Puree with potato, carrot and zucchini Püree mit Kartoffeln, Karotten und Zucchini Purée de pomme des terre, carottes et courgettes	10€
GF DF	Puree of chicken, potato and zucchini Püree aus Hähnchen, Kartoffeln und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	Puree of cod fillet, zucchini and broccoli Püree aus Kabeljaufilet, Zucchini und Brokkoli Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	Fruit puree with peach, apple and banana Fruchtpüree mit Pfirsich, Apfel und Banane Purée de fruits: pêche, pomme et banane	10€

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KIDS MENU

STARTERS

V GF	Greek salad with Feta and Kalamata olives Griechischer Salat mit Feta und Kalamata-Oliven Salade grecque avec Feta et olives de Kalamata	10€
V GF DF	Crispy potatoes with thyme Knusprige Kartoffeln mit Thymian Pommes de terre croustillantes au thym	10€
V	Crunchy zucchini bites with tzatziki, Santorini tomatoes and mint Knusprige Zucchini-Frikadellen mit Tzatziki, Santorini-Tomaten und Minze Croquettes de courgettes croustillantes avec tzatziki, tomates de Santorin et menthe	10€
	Aegean fried squid with caper mayonnaise and lemon Gebratener Tintenfisch mit Kapernmayonnaise und Zitrone Calamar frit avec mayonnaise aux câpres et citron	14€

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MAIN COURSES

	Mini beef kebabs "Yogurtlu" with tomato sauce and smoked paprika Rinder-Kebab mit Joghurt, Tomatensauce und geräuchertem Paprika Kebab de bœuf avec yaourt, sauce tomate et paprika fumé	14€
V	Cretan pasta "Skioufihta" with roasted tomato sauce, garlic, olives and Feta Skioufikta mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Skioufikta avec sauce tomate rôtie, ail, olives et feta	14€
GF	Grilled Aegean seabass with baby boiled potatoes, carrots, and zucchini served with aioli sauce and lemon Gegrillter Seebarsch mit gekochten Kartoffeln, Karotten und Zucchini, Aioli-Sauce und Zitrone Bar grillé avec pommes de terre cuites, carottes et courgettes, sauce aioli et citron	14€
	Chicken fillet "Pastitsada" with "Hilopites" pasta and myzithra cheese Hähnchenbrustfilet Pastitsada mit Hilopites und Myzithra-Käse Filet de poitrine de poulet Pastitsada avec des pâtes Hilopites et du fromage myzithra	14€
	Grandma's meatballs in rich tomato sauce with peppers, topped with Feta and potatoes allumette Großmutter's Fleischbällchen in reichhaltiger Tomatensauce mit Paprika, Feta und knusprigen Kartoffeln Boulettes de viande de grand-mère dans une riche sauce tomate avec des poivrons, de la feta et des pommes de terre croustillantes	14€

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MAIN COURSES

Mushrooms gyros with spicy pleurotus mushrooms, pita bread, soy yogurt mint tzatziki, and tomatoes Pilz-Gyros mit würzigen Austernpilzen, gegrilltem Fladenbrot, Tzatziki aus Sojajoghurt und Tomaten Gyros de champignons avec champignons pleurotes épicés, pain pita grillé, tzatziki au yaourt de soja et tomates	14€
Kids beef burger with tomato, lettuce and french fries Rindfleisch-Kinderburger mit Tomaten, Salat und Pommes Frites Burger pour enfants au bœuf avec tomates, laitue et frites	14€
Penne pasta with tomato or bolognese sauce Kinder-Penne-Nudeln mit Tomatensauce oder Bolognese Pâtes pour enfants Penne avec sauce tomate ou bolognaise	14€
Fish croquets with fries Fischfrikadellen mit Pommes Frites Croquettes de poisson avec frites	14€
Chicken nuggets with fries Chicken Nuggets mit Pommes Frites Nuggets de poulet avec frites	14€

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DESSERTS

V	"Galaktoboureko" crispy phyllo pastry with semolina cream and vanilla ice cream Galaktoboureko mit knusprigem Filoteig und Vanilleeis Galaktoboureko avec pâte filo croustillante et glace à la vanille	10€
V GF	Choco pistacchio parfait with chocolate ganache and olive oil Schoko-Pistazien-Parfait mit Schokoladenganache und Olivenöl Parfait au choco pistachchio, ganache au chocolat et huile d'olive	14€
VG	Kids fruit salad with seasonal fruits Kinderfruchtsalat Salade de fruits pour enfants	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache	10€
V	Sorbet selection Mango, lemon and strawberry Sorbet-Auswahl Mango, Zitrone und Erdbeere Sélection de sorbets Mangue, Citron et Fraise	10€

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This à la carte menu has been specially designed by our Culinary Committee of executive chefs. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.