



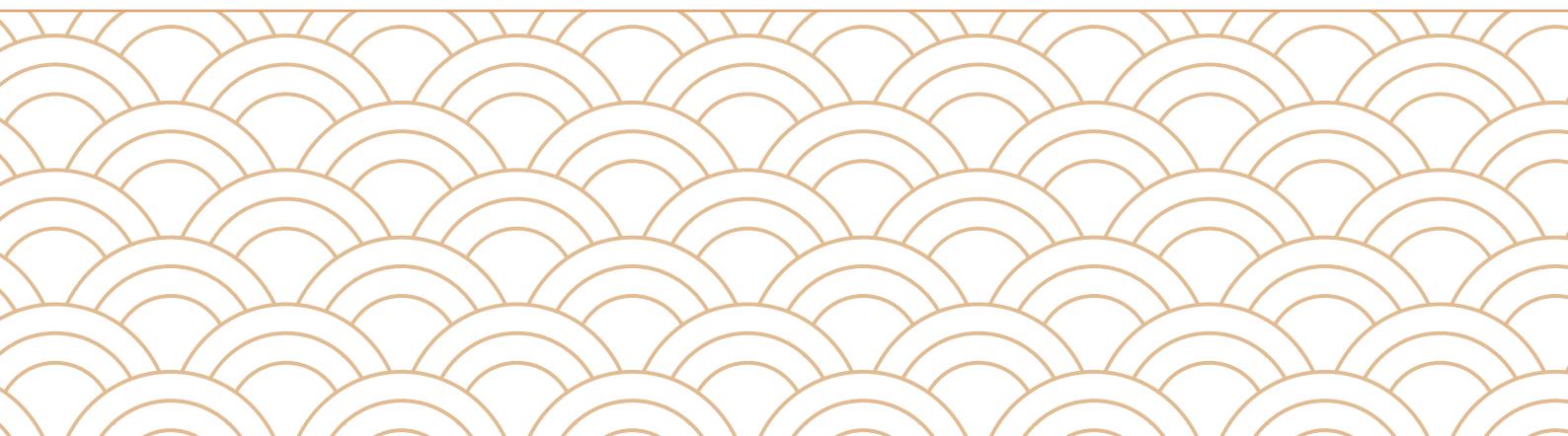
WELCOME TO THE RESTAURANT ATLANTIS

Step into a world where culinary finesse meets Mediterranean joie de vivre. Inspired by the flavors of the Aegean, the Italian Riviera and the timeless recipes of Greece, we serve a modern cuisine that stays true to its roots yet surprises with every bite.

Our aim is to offer more than just a meal. Atlantis stands for quality, tranquility and stylish indulgence crafted with carefully selected ingredients, prepared with passion and served in an atmosphere that invites you to linger.

Whether it is a light lunch, a festive dinner or a glass of wine in the evening, let yourself be delighted by Mediterranean classics with a contemporary twist, hand picked wines and service that is attentive without ever being intrusive.

Atlantis – where taste meets elegance.





Mon to Fri from 11:30 am to 3 pm

BUSINESS LUNCH

100 **Chicken cooked sous vide** 15.5 €

Grilled vegetables | Celery purée | Aioli ^{D,E}

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101 **Flat Bread**  13.5 €

Beetroot hummus | Crispy falafel | Zucchini fritters | Feta cheese | Fresh guacamole ^{A,D,F}

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102 **Truffle tagliatelle**  16.5 €

Cream sauce | Leaf spinach | Cherry tomatoes ^{A,D}

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103 **Grilled beef burger** 15.5 €

200 g beef patty | Truffle cream | Onion marmalade | Cheddar | Steakhouse fries ^{A,B,D}

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104 **Mediterranean Grill Platter**  16.5 €

Chicken fillet | Pork fillet | Veal liver | Rosemary potatoes | Grilled vegetables | Tzatziki ^D

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105 **Souvlaki Kotopoulo** 14.5 €

Grilled chicken breast fillet | Rice | Tzatziki ^{A,D}

*

106 **Gratinated Pork Fillet** 15.5 €

Pork fillet | Zucchini | Eggplant | Onion | Potato | Tomato sauce ^L

*

107 **Veal Liver** 15.5 €

Greek tomato rice noodles | Braised onions | Pimientos

*

108 **Mediterranean Meatballs** 14.5 €

Rosemary potatoes | Tomato-pepper sauce ^{A,B,D}

*

109 **Santorini Pan** 14.5 €

Pork fillet | Wild mushrooms | Cheese-cream sauce | Rice ^{A,B,D}

*

110 **Pasta Nero** 14.5 €

Frutti di Mare | Pesto | Parsley | Cherry tomatoes ^{A,G,H}

*

111 **Tagliatelle Salmone** 16.5 €

Tagliatelle | Salmon | Lobster cream sauce ^{A,D,H}

Each dish is served with a small daily soup and salad.



EXTRA MENU

149 Tapas Platter 🌱 16.5 €

Pita | Chorizo | Cheese cream | Olives | Pimientos | Tzatziki | Beetroot hummus ^{A,D}

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150 Burrata 🌱 11.5 €

Fresh burrata | Tomato chutney | Tomato sorbet

*

151 Beef Tartare 19.5 €

Red onions | Capers | Guacamole | Truffle mayonnaise | Chips | Cured egg yolk ^B

*

152 Vitello Tonnato 18.9 €

Tuna cream | Caper berry | Wild herb salad | Garden cress ^{D,I}

*

153 Marinated Butterfish 16.9 €

Tomato chutney | Sesame | Wild herb salad | Feta mayonnaise | Kritamo ^{D,F,I,J}

*

154 Scallop 26.5 €

Grilled scallops | Beetroot hummus | Lobster sauce | Vine leaves stuffed with rice | Lemon oil ^{D,G,H}

*

155 Baby Calamari 28 €

Tender baby calamari | Aioli | Rice | Asparagus | Spinach ^{B,G}

*

156 Fine Fillet Skewer 27 €

Pork | Chicken | Beef | Rosemary potatoes | Grilled vegetables | Tzatziki | Salad ^D

*

157 Gnocchi Trilogy 20.5 €

Chorizo | Tomato chutney | Pimientos | Chive oil ^{B,D}

*

158 Herb-Crusted Lamb Saddle 33 €

Grilled vegetables | Truffle purée | Salad ^{D,K}



COLD STARTERS

1 Meze Atlantis 14.5 € | 28 €

Choice for one or two persons
Assorted house meze | Bread ^{A,D}

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2 Tzatziki 🌱 6 €

Greek yogurt | Cucumber | Garlic | Organic olive oil | Dill ^D

*

3 Tarama 8 €

White caviar mousse | Confit lemon | Bottarga | Black caviar | Organic olive oil ^{D,I}

*

4 Salmon Ceviche 🌱 18.5 €

Passion fruit | Wild herb salad | Sesame | Guacamole | Kritamo ^{F,I}

*

5 Melitzanosalata 🌱 7.5 €

Smoked eggplant cream | Feta mousse | Organic olive oil | Garlic | Lemon | Herbs ^D

*

6 Tirokafteri Cheese Cream 🌱 7 €

Spicy feta mousse | Chili | Bell pepper | Garlic ^D

*

7 Seafood Salad 15 €

Kalamata olives | Mild chili peppers | Tomato | Spring onion | Chimichurri ^{G,H,I}

*

8 Mediterranean Beetroot Salad 🌱 9.5 €

Gratinated sheep cheese | Chili | Honey ^D



WARM STARTERS

9 **Roasted Garlic Bread** 🌱 6€

Butter | Confit garlic | Chives | Organic olive oil ^{A,D}

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10 **Pita** 🌱 4€

Wild oregano | Organic olive oil ^A

*

11 **Pita Special** 🌱 7€

Tomato chutney | Spring onion | Feta ^{A,D}

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12 **Zucchini Chips** 🌱 11.5€

Fresh thin-sliced fried zucchini | Tzatziki ^{A,D}

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13 **Zucchini Balls** 🌱 12€

Cheese | Fresh zucchini | Tzatziki ^D

*

14 **Florinis** 🌱 9.5€

Red Florina peppers | Filled with cheese ^D

*

15 **Fried Calamari** 11.5€

Chimichurri | Aioli | Tomato chutney ^{A,G}

*

16 **Graviera Naxou** 🌱 13.5€

Grilled hard cheese | Arugula | Roasted nuts | Cheese from the island of Naxos | Honey | Balsamic ^{D,K}

*

17 **Dolmadakia** 🌱 11€

Feta mayonnaise | Lobster dip | Tomato chutney | Chive oil ^{D,H}

*

18 **Saganaki Filo** 🌱 12€

Filo pastry | Black sesame | Honey ^{A,D,F}

*

19 **Garides Saganaki** 🌱 14€

Scampi | Lobster sauce | Tomatoes | Cheese ^{D,F,H}



SALATE

20 Greek Salad 🌱 14.5 €

Tomatoes | Cucumbers | Feta cheese | Red onions | Kalamata olives | Oregano | Organic olive oil ^D

*

21 Caesar Salad with Chicken Fillet 18 €

Crisp romaine lettuce | Caesar dressing | Parmesan | Croûtons | Grilled chicken fillet ^{A,B,D,I}

*

22 Caesar Salad with Grilled Prawns 21 €

Crisp romaine lettuce | Caesar dressing | Parmesan | Croûtons | Grilled prawns ^{A,B,D,H,I}

*

23 Avocado-Quinoa Salad (Scampi) 🌱 16 | 21 €

Quinoa | Guacamole | Arugula | Lemon organic olive oil ^{F,H,K}

*

24 Kritharaki Salad 🌱 14.5 €

Pomegranate | Eggplant | Zucchini | Onion | Falafel ^F

SOUPS

25 Fava-Coconut Cream Soup 🌱 7 €

Beetroot sprouts | Caramelized walnuts ^K

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26 Roasted Bell Pepper Cream Soup 🌱 7 €

Truffle-cheese croûtons | Garden cress | Chive oil ^{A,D}

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27 Bouillabaisse “Reinterpreted” 9 €

Prawn | Garlic croûtons ^{G,H,I}



MAIN COURSES

28 **Wild Mushroom Risotto** 🌿 21.5 €

Creamy risotto | Wild mushrooms | Parmesan | Truffle ^D

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29 **Port Wine Risotto** 🌿 21.5 €

Port wine | Walnuts | Grapes | Parmesan ^{D,K,M,N}

*

30 **Garides Kritharoto** 29 €

Greek orzo pasta | King prawns | Lobster sauce ^{G,H,I}

*

31 **Tagliatelle Santorini** 29 €

Scampi | Champagne | Lobster sauce | Fresh herbs ^{G,H,I}

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32 **Moussaka Modern Twist** 24 €

Ground beef | Potatoes | Eggplant | Béchamel | Hint of cinnamon | Cheese ^{A,D}

*

33 **Lamb Shank** 29 €

Braised lamb shank | Celery purée ^{D,E}

*

34 **Arni Souvlaki** 29.5 €

Hearty lamb skewers | Herb marinade | Grilled vegetables | Celery purée ^{D,E}

*

35 **Hirino Souvlaki** 26.5 €

Grilled pork fillet skewers | Herb marinade | Grilled vegetables | Celery purée ^{D,E}

*

36 **Pulled Beef** 29 €

Creamy polenta | Grilled vegetables | Tomato chutney | Chimichurri ^D

*

37 **Veal Liver** 26 €

Madeira sauce | Celery purée | Braised onions ^{D,E}

*

38 **Mediterranean Grill Plate** 32 €

Veal liver | Chicken fillet | Lamb saddle | Pork fillet | Rosemary potatoes | Grilled vegetables | Beef sauce

Each dish is served with a salad.



39 **Chicken Schnitzel “Viennese Style” 23 €**

Wild mushroom sauce | Rosemary potatoes ^D

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40 **Chicken Fillet Skewer with Smoky Honey-Mustard Marinade 26 €**

Grilled vegetables | Rosemary potatoes ^L

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41 **Gratinated Pork Fillet 27 €**

Bacon | Tomato chutney | Mozzarella | Grilled vegetables | Rosemary potatoes ^L

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42 **Bifteki Special 27 €**

Olives | Sun-dried tomatoes | Feta | Rosemary potatoes | Grilled vegetables | Tzatziki ^D

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43 **New Zealand Rack of Lamb 35 €**

Rack of lamb | Grilled vegetables | Celery purée | Beef sauce ^{D,E}

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44 **Lamb Trilogy 35 €**

Variation of lamb: fillet, rack, and souvlaki | Celery purée | Grilled vegetables | Beef sauce ^{D,E}

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45 **Lamb Fillet 34 €**

Celery purée | Grilled vegetables | Beef sauce ^{D,E}

*

46 **Kotopoulos Fileto 29 €**

Chicken fillet | Halloumi | Mushroom sauce | Rice ^D

*

47 **Argentinian Beef Fillet 150 g or 220 g 30 | 40 €**

Beef fillet | Grilled vegetables | Celery purée | Beef sauce ^{D,E}

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48 **Surf & Turf 150 g or 220 g 37 | 47 €**

Argentinian beef fillet | King prawns | Celery purée | Grilled vegetables | Beef sauce ^{D,E,H}

Each dish is served with a salad.



FISH DISHES

49 Mussels 25€

Root vegetables | Garlic | White wine | Garlic baguette ^{A,D,G}

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50 Sea Bream Fillet 31€

Green asparagus | Spinach | Rice | Lemon marinade ^I

*

51 Sea Bass 31€

Green asparagus | Spinach | Rice | Herb beurre blanc | Lemon marinade ^I

*

52 Salmon Fillet 27€

Grilled salmon fillet | Green asparagus | Spinach | Herb beurre blanc | Rice ^{D,I}

*

53 Octopus 34€

Grilled octopus on fava | Spinach | Green asparagus | Tarama ^{D,G,I,K}

*

54 Fish Platter 39€

Sea bass | Sea bream fillet | Salmon fillet | Scampi | Green asparagus | Spinach | Rice | Herb beurre blanc ^{G,H,I}

*

55 Gambas 34€

Grilled king prawns | Green asparagus | Spinach | Rice | Lobster dip ^{H,I}

Each dish is served with a salad.

SIDES

56 Rosemary Potatoes 6€

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57 Steak Fries 6€

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58 Celery Purée ^{D,E} 6€

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59 Grilled Vegetables 6€

*

60 Rice 6€

HOMEMADE SAUCES

61 Tzatziki ^D 3€

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62 Beef Sauce 4€

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63 Herb Beurre Blanc ^{A,D} 4€

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64 Truffle Cream Sauce ^{A,D} 4€

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65 Wild Mushroom Cream Sauce ^{A,D} 4€

Allergens

A: Gluten, B: Eggs, C: Peanuts, D: Milk, E: Celery, F: Sesame, G: Molluscs, H: Crustaceans, I: Fish, J: Soy, K: Nuts, L: Mustard, M: Lupin, N: Sulphur dioxide and sulphites



DESSERT

66 Galaktobourekó 11€

Semolina cream | Filo pastry | Vanilla ice cream | Caramel sauce ^{A,B,D}

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67 Millefeuille 12€

Puff pastry | Vanilla cream | Chocolate sauce | Powdered sugar ^{A,B,D}

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68 Orange Cake 11€

Orange chutney | Lemon sorbet ^{A,B}

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69 Gâteau au Chocolat 11€

Moist chocolate cake | Passion fruit sorbet ^{B,D}

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70 Profiterole 12€

Choux pastry | Vanilla cream | Chocolate sauce ^{A,B,D}

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71 Pistachio Crème brûlée ^{B,D} 11€

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72 White Sesame-Coconut Panna Cotta 12€

Orange chutney | Chocolate ^F

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73 Affogato al caffè 7€

Vanilla ice cream | Espresso ^{B,D}

COFFEE & TEA

Caffè Crème 3.8€

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Espresso single/double 3€ | 3.8€

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Cappuccino 4.7€

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Espresso Macchiato 3.9€

Latte Macchiato 5.2€

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Mocha 4€

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Eilles Organic Tea 4€

Black | Herbal Garden | Chamomile | Jasmine |
Peppermint | Summer Berries | Ginger-Orange



~~~~~ WATER ~~~~~

	0,25 l	0,75 l
Mineral Water	2.8 €	6.9 €

	0,25 l	0,75 l	1 l
Still Water	2.8 €	6.9 €	7.9 €

~~~~~ JUICES ~~~~~

	0,2 l	0,4 l
Apple Juice	3 €	5.5 €

Orange Juice	3 €	5.5 €
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Rhubarb Juice	3 €	5.5 €
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Blackcurrant Juice	3 €	5.5 €
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~~~~~ JUICE SPRITZ ~~~~~

	0,2 l	0,4 l
All varieties	3 €	5.5 €

~~~~~ DRAFT BEER ~~~~~

	0,3 l	0,5 l
Wernesgrüner Pils	4 €	5.8 €

Mythos (Greek beer)	4 €	5.8 €
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Duckstein Hefe	4 €	5.8 €
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Rotblond	4 €	5.8 €
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~~~~~ SOFT DRINKS ~~~~~

	0,2 l	0,4 l
Coca-Cola	3 €	5.5 €

Coca-Cola Zero	3 €	5.5 €
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Fanta	3 €	5.5 €
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Sprite	3 €	5.5 €
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Spezi (Cola-Orange Mix)	3 €	5.5 €
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Thomas Henry	4 €
Tonic Water Bitter Lemon Wild Berry Ginger Ale	

~~~~~ HOMEMADE LIMO ~~~~~

	0,4 l
Elderflower / Cucumber / Lime	6.5 €

Raspberry / Rosemary / Lemon	6.5 €
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Blueberry / Orange / Mint	6.5 €
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~~~~~ BOTTLED BEER ~~~~~

	0,33 l	0,5 l
Wernesgrüner Non-Alcoholic	4.5 €	

Kapuziner Non-Alcoholic		5.5 €
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	0,3 l	0,5 l
Shandy	4 €	5.5 €

Beer with Cola	4 €	5.5 €
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Wheat Beer with Cola	4 €	5.5 €
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OPEN RED WINES

Atlantis

7,50 € Glass 0,15l | 36,00 € Bottle 0,75l

Estate Argyros, Cycladen | Mandilaria/Mavrotragano

Dark cherry-red color, aromas of cherries and dark berries. Dry, with flavors of black fruits and spicy notes. Sweetish start, balanced and soft, mild tannins, subtle fruit sweetness.
Long finish, melting on the palate.

Papaioannou Nemea

8,00 € Glass 0,15l | 38,00 € Bottle 0,75l

Vineyards Papaioannou, g.U. Nemea | Agiorgitiko (Organic cultivation)

Cherry-red color, aromas of concentrated red fruits with notes of vanilla and milk chocolate.
On the palate sweet, balanced acidity, fine tannins.

Ramnista

10,00 € Glass 0,15l | 45,00 € Bottle 0,75l

Kir Yianni, g.U. Naoussa | Xinomavro

Dark red color, aromas of strawberries, vanilla, and sweet spices.
Fruity taste, pleasant acidity, fruity aftertaste, long finish.

Spätburgunder from the Oak Barrel

9,00 € Glass 0,15l | 41,00 € Bottle 0,75l

Vineyards Keth | Spätburgunder

Germany | Rheinhessen | dry

Cherry fruit, intense, with oak spice.

Primitivo 40

9,00 € Glass 0,15l | 41,00 € Bottle 0,75l

Progetto Vino di Lorusso | Primitivo

Italy | Apulia | dry

Dark fruits, very approachable, low tannins.



OPEN RED WINES

Cabernet Sauvignon

9,00 € Glass 0,15l | 41,00 € Bottle 0,75l

Domaine Hatzimichalis, g.g.A. Atalanti Tal | Cabernet Sauvignon
Greece | Cuvée | dry

Powerful red wine with complex fruity spice and fine tobacco notes.

6 Meses

9,00 € Glass 0,15l | 41,00 € Bottle 0,75l

Bodegas Maisulan | Tempranillo
Spain | Rioja | dry

Great fruit with a subtle hint of oak barrel.





OPEN WHITE WINES

Atlantis

7,50 € Glass 0,15l | 36,00 € Bottle 0,75l

Estate Argyros, Cycladen | Mandilaria/Mavrotragano

Golden-yellow color, aromas of pear and citrus. Dry, with flavors of exotic fruits and spicy notes.

Sweetish start, balanced and smooth, mild tannins, subtle fruit sweetness.

Long finish, melting on the palate.

Optimum

8,00 € Glass 0,15l | 38,00 € Bottle 0,75l

Novus, g.U. Mantinia | Moschofilero

Golden-yellow with grey reflections. Fine aromas of ripe and exotic fruits as well as herbs.

Fruity, full-bodied, and balanced.

Ktima Gerovassiliou

10,00 € Glass 0,15l | 48,00 € Bottle 0,75l

Domaine Gerovassiliou, g.g.A. Epanomi | Malagousia/Assyrtiko

Light golden-yellow with greenish reflections. Intense aromas of exotic fruits, with notes of pepper, jasmine, citrus, and herbs – fruity, pleasant, long-lasting.

Scheurebe Spätlese

9,00 € Glass 0,15l | 41,00 € Bottle 0,75l

Vineyards Keth | Scheurebe

Germany | Rheinhessen | off-dry

A summer wine with great lightness.

Riesling Wolf

9,00 € Glass 0,15l | 42,00 € Bottle 0,75l

Vom Schiefer Birkweiler Kastanienbusch

Germany | Palatinate | dry

Typical Riesling – fruity, mineral, complex.

Lugana

9,00 € Glass 0,15l | 42,00 € Bottle 0,75l

Villa de Moreschi | Turbiana

Italy | Veneto | dry

A classic from Lake Garda.



OPEN ROSÉ WINES

Atlantis

7,50 € Glass 0,15l | 36,00 € Bottle 0,75l

Estate Argyros, Cycladen | Assyrtiko/Aidani/Athiri
Brilliant rosé color, aromas of strawberry, apple, and cherry with fine plum notes.
Fruity, refreshing taste, lively acidity, mineral finish.

Acquarella

8,50 € Glass 0,15l | 38,00 € Bottle 0,75l

Novus, g.g.A. Peloponnes | Moschofilero/Assyrtiko/Syrah
Shiny salmon-colored with pink reflections. Fine aromas of grapefruit with notes of peach and blueberry. Fruity, complex, full-bodied, sparkling acidity, very long finish.

Aurora Rosé d'Anjou

8,50 € Glass 0,15l | 38,00 € Bottle 0,75l

Domaine Moncourt | Grolleau, Cabernet Franc, Cabernet Sauvignon
France | Loire | off-dry
Our summer rosé – fruity, fresh, and easy to drink.

La Siluetta Primitivo Rosato

9,00 € Glass 0,15l | 42,00 € Bottle 0,75l

SUD VINI di Nardelli / Primitivo
Italy | Apulia | dry
Balanced summer rosé with notes of ripe raspberries and delicate acidity.

Neben den hier aufgeführten Sorten halten wir für Sie eine erlesene Auswahl
weiterer Weine bereit. Entdecken Sie unsere separate Weinkarte mit
besonderen Tropfen für jeden Geschmack.





APERITIFS

Prosecco 0,1l 4.5 €

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Amalia Brut 0,1l 6.5 €

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Limoncello Passion Fruit Spritz 9.5 €

Mint | Lime | Soda | Prosecco | Italian twist

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Campari Orange 9 €

Campari | Orange | Soda

*

Sarti Spritz 9.5 €

Lime | Mint | Prosecco | Soda

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Aperol Spritz 9 €

4 cl Aperol | Prosecco | Soda

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Hugo 9 €

Prosecco | Elderflower syrup | Mint

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Lillet Wildberry 9 €

5 cl Lillet | Wild berry lemonade | Berries

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Ramazotti Rosato 9 €

4 cl Ramazotti | Prosecco | Berries



LONGDRINKS

Gin Tonic 11€

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Whiskey Cola 11€

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Vodka Lemon 11€

*

Whiskey Tonic 11€

*

Cuba Libre 12€

Rum | Lime juice | Cola

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Skinny Bitch 12€

Vodka | Soda

*

Bay Breeze 12€

Vodka | Cranberry juice | Pineapple juice

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Batanga 12€

Tequila | Lime juice | Cola

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Le Gurk 12€

Gin | Apple juice | Lemon juice | Elderflower syrup | Cucumber



DIGESTIFS

Metaxa Grand Fine 2 cl 7€

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Metaxa Private Reserve 2 cl 9€

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Masticha 4 cl 6€

*

Tentura 4 cl 6€

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Vinsanto First Release 2 cl 9€

Estate Argyros g.u. Santorini
Golden-brown color, aromas of chocolate, coffee, nuts, and various dried fruits.
Fruity on the palate with floral notes.

LIQUEURS & HERBAL SPIRITS

Jägermeister 4 cl 5€

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Fernet Branca 4 cl 5€

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Averna 4 cl 6€

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Ramazzotti 4 cl 6€

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Baileys 4 cl 5€

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Amaretto 4 cl 5€



WHISKEY & SCOTCH

Johnnie Walker 4 cl 6€

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Ballantine's 4 cl 6€

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Chivas Regal 4 cl 7€

COGNAC & BRANDY

Hennessy 4 cl 7€

GRAPPA & DIGESTIFS

Grappa 4 cl 7€

RUM

Havana Club 4 cl 7€

VODKA

Beluga 4 cl 7€

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Belvedere 4 cl 8€

GIN

Bombay 4 cl 7€

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Botanist 4 cl 7€

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Gin Mare 4 cl 7€

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Hendrick's 4 cl 7€

