



## APPETIZERS

	€
<b>TSIPOURO</b> 2cl	<b>4,00</b>
<b>3 CENTS</b> <sup>(1,2)</sup> Prosecco, raspberry syrup, soda	<b>7,70</b>
<b>MASTICHA SPRITZ</b> Prosecco, soda, fresh mint, Mastichaliquier lime	<b>7,70</b>
<b>APEROL SPRITZ</b> <sup>(1)</sup> Prosecco, soda, Aperol, orange slice	<b>7,70</b>
<b>HUGO</b> <sup>(2)</sup> Prosecco, soda, fresh mint, elderberry syrup, lime	<b>7,70</b>
<b>ELDERBERRY JUICE</b> <sup>(2)</sup> with fresh mint and lime (non-alcoholic)	<b>5,00</b>
<b>LILLET BERRY SPRITZ</b> <sup>(1,2)</sup> Prosecco, Lillet Blanc, Raspberry Syrup, Schweppes Russian Wild Berry, Raspberry	<b>7,70</b>

## LOAF

7. <b>PITTA</b> <sup>(a)</sup> with fresh tomatoes, Parmesan slices, garlic and basil	<b>4,20</b>
8. <b>PITTABROT</b> <sup>(a)</sup> Greek flatbread grilled	<b>3,00</b>
9. <b>PITTABROT</b> <sup>(a)</sup> with garlic	<b>3,30</b>
24. <b>GARLIC BREAD</b> <sup>(a)</sup> grilled	<b>4,80</b>
424. <b>DAKOS</b> Cretan rusks with grated feta cheese, diced fresh and dried tomatoes, onions, garlic and basil	<b>7,00</b>

## COLD APPETIZERS

1. <b>ZAZIKI</b> <sup>(c)</sup> yogurt with cucumber and garlic	<b>5,80</b>
2.  <b>OLIVES AND PEPPERONI</b> <sup>(2)</sup> Olive variations of Kalamata, Cretan olives and hot peppers	<b>6,00</b>
3. <b>TAMOSALATA</b> <sup>(d)</sup> Caviar cream pureed with the finest Cretan olive oil and fresh lemon	<b>6,50</b>
4. <b>AUBERGINE CREAM</b> <sup>(b,c)</sup> Greek style	<b>7,50</b>
5. <b>FETA</b> <sup>(c)</sup> Original Greek feta cheese, garnished with Cretan olive oil, olives and hot peppers	<b>8,50</b>
6. <b>KOPANISTI</b> <sup>(c)</sup> cheese cream with hot peppers and garlic	<b>7,50</b>
10. <b>COLD PLATE</b> (for 1 person, highly recommended)	<b>14,50</b>
410. <b>KALAMARI SALAD</b> with a fine dressing of olive oil from Kalamata and vinaigrette on rocket salad, onions	<b>11,00</b>

### ADDITIVES

1) Dyes • 2) Preservative • 3) Antioxidant • 4) Flavor enhancers • 5) sulphurised • 6) blackened  
7) phosphate • 8) milk protein • 9) contains caffeine • 10) contains quinine • 11) sweetener  
12) contains a source of phenylalanine • 13) waxed • 14) taurine

### ALLERGENS

a) Wheat • b) Eggs • c) Milk • d) Fish • e) Mustard • f) Sesame • g) Molluscs

Errors and omissions excepted

# Poseidon

## RESTAURANT

### WARM STARTERS

	€
<b>11. FETA TILICHTI<sup>(c,1)</sup></b> Fried feta cheese in a puff pastry crust, refined with sesame and mountain honey	<b>10,50</b>
<b>12. OCTOPUS FROM GRILL</b> on steamed baby spinach with an olive oil lemon vinaigrette	<b>18,50</b>
<b>13. FETA CHEESE FROM THE OVEN<sup>(c,2)</sup></b> Greek feta cheese finely seasoned with tomatoes, peppers, olives, onions and garlic	<b>10,00</b>
<b>14. ZUCCHINIBALLS<sup>(a,b,c)</sup></b> filled with feta cheese and zaziki	<b>8,50</b>
<b>15. GARIDES-SAGANAKI<sup>(c)</sup></b> Must try! King prawns in tomato sauce topped with garlic and graviera cheese	<b>15,00</b>
<b>16. DOLMADES<sup>(2)</sup></b> Homemade, stuffed grape leaves with minced meat and rice in lemon sauce	<b>9,00</b>
<b>17. PEPERONI<sup>(2)</sup></b> Grilled with fresh garlic	<b>7,00</b>
<b>18. FETA SAGANAKI<sup>(a,b,c)</sup></b> Feta cheese lightly breaded and crispy fried with rocket salad	<b>9,80</b>
<b>19. ZUCCHINI<sup>(a,b,c)</sup></b> baked with zaziki	<b>7,50</b>
<b>20. AUBERGINES</b> baked with zaziki	<b>8,00</b>
<b>21. TIROPITAKIA<sup>(c)</sup></b> Puff pastry stuffed with sheep's cheese	<b>6,80</b>
<b>22. PAPRIKA<sup>(c)</sup></b> grilled with cheese and garlic	<b>8,50</b>
<b>25. Pan-fried scallops</b> in a herb marinade, served on a flavored red lentil purée	<b>16,00</b>
<b>425. HALOUMI</b> (goat's cheese) grilled on rocket salad, in tomato jam	<b>9,80</b>

### SOUPS according to Home-style

<b>26. 🍲 TOMATO CREAM SOUP<sup>(c)</sup></b>	<b>7,00</b>
<b>27. FISH SOUP</b>	<b>7,00</b>
<b>28. 🍲 VEGETABLE CREAM SOUP</b>	<b>7,00</b>

### SIDE DISHES

<b>35. 🍲 RICE</b> with tomato sauce	<b>4,00</b>
<b>36. 🍲 BABY-ROASTED POTATOES</b>	<b>5,00</b>
<b>37. POMMES FRITES</b>	<b>4,50</b>
<b>38. 🍲 OVEN POTATOES</b>	<b>5,20</b>



SALADS	€
<b>29. FARM SALAD</b> <sup>(c,2)</sup> mixed in Greek style	<b>14,50</b>
<b>30. 🍃 GREEN SALAD</b> <sup>(e)</sup> of the season	<b>8,00</b>
<b>32. FITNESS SALAD</b> <sup>(e)</sup> The vitamin bomb for those who pay attention to their figure. Grilled, light Turkey meat and lots of fresh salad of the season with a light house dressing	<b>15,00</b>
<b>33. POSEIDON SALAD</b> Crisp fresh salads, tomatoes, cucumbers, peppers, carrots, olives, lettuce, Coleslaw, grilled scampi and squid with fine house dressing	<b>16,00</b>

## FOR OUR LITTLE GUESTS (children up to 14 years)

Children's meals are served either with french fries or rice

<b>426. CHILDREN TURKEY CUTLETS</b> <sup>(a,b,c)</sup>	<b>9,00</b>
<b>427. CHILDREN SUFLAKI</b>	<b>9,00</b>
<b>428. CHILDREN GYROS</b>	<b>9,00</b>
<b>429. CHILDREN KALAMARI</b>	<b>9,80</b>
<b>430. CHILDREN BURGER</b> Greek style	<b>12,00</b>

## VEGETARIAN DISHES

<b>40. 🍃 STUFFED PAPRIKA</b> served with potatoes, feta cheese and green salad * optionally also vegan (without feta cheese) with potatoes and green salad	<b>16,00</b>
<b>41. VEGETARIAN PLATE</b> <sup>(a,b,c)</sup> with aubergines, zucchini, tiropitakia (puff pastry quiche with feta cheese), Zucchini ribbons and peppers filled with feta cheese on salad bouquet	<b>15,00</b>
<b>42. KRITHAROTO</b> <sup>(a,b,c)</sup> Risotto-style Greek rice noodles with roasted vegetables, Garlic, Parmesan, refined with wine and green salad	<b>16,00</b>
<b>43. 🍃 SPANNAKORIZO</b> Baby spinach from the pan with fresh herbs, rice and walnuts, served with a green salad	<b>16,00</b>
<b>401.</b> instead of green salad - farm salad	<b>3,50</b>

# Poseidon

## RESTAURANT

GREEK BARN SPECIALTIES (fresh and self-made)		€
<b>54. BIFTEKI</b>	stuffed with feta cheese, rice, zaziki and green salad	<b>17,50</b>
<b>56. SUFLAKI</b>	2 skewers with zaziki, rice and green salad	<b>15,80</b>
<b>57. GYROS</b>	with zaziki, tomato rice and green salad	<b>16,20</b>
<b>58. BEEF LIVER</b>	with roasted onions, rice, zaziki and salad	<b>16,80</b>
<b>62. PIG FILLET MEDALLIONS</b>	with Metaxasauce, butter rice and green salad	<b>20,50</b>
MIXED GRILL PLATE		
<b>44. FINO PLATE</b>	2 Suflaki, gyros, zaziki, rice and green salad	<b>17,80</b>
<b>46. ATHEN PLATE</b>	2 Suzuki, 1 suflaki, gyros, zaziki, rice and green salad	<b>18,80</b>
<b>47. VILLAGE PLATE</b>	1 steak, 1 suflaki, gyros, zaziki, rice and farm salad	<b>18,50</b>
<b>48. MARATHON PLATE</b>	2 lamb chops, 1 suflaki, gyros, zaziki, rice and green salad	<b>20,80</b>
<b>49. SPECIAL PLATE</b>	1 lamb fillet, 1 lamb chop, 1 suzuki, 1 suflaki, Gyros, Zaziki, rice and salad	<b>23,50</b>
<b>51. FILET PLATE</b>	Chicken breast fillet, pork tenderloin and lamb fillet, served with Pan-cooked vegetables, baby potatoes and green salad	<b>21,50</b>
<b>52. RHODES PLATE</b>	for 2 persons 4 lamb chops, 2 suzuki, 2 suflaki, gyros, rice and peasant salad	<b>44,90</b>
FROM THE PIG		
<b>91. MOUSAKAS<sup>(c)</sup></b>	Home-style casserole with potatoes, aubergines, Garnish zucchini, minced meat and bechamel sauce, served with green salad	<b>19,00</b>
<b>92. GYROS IN METAXASAUCE<sup>(c)</sup></b>	gratinated with cheese, served with baby-fried potatoes and green salad	<b>17,80</b>
<b>401.</b>	instead of green salad - farm salad	<b>3,50</b>



## LAMB SPECIALTIES FROM THE GRILL

€

Lamb specialties from our experience in preparation

These delicacies deserve your trust. Let yourself be seduced.

- |            |  |              |
|------------|--|--------------|
| <b>70.</b> | <b>LAMB COTELLETS</b> 5 pieces and baked potatoes with Zaziki, served with green salad   | <b>25,50</b> |
| <b>71.</b> | <b>LAMB FILLET</b> of metaxa sauce, baby roast potatoes and green salad  | <b>29,50</b> |
| <b>72.</b> | <b>LAMB CUTELETS</b> from the crown, juicy grilled with pan vegetables and baby roast potatoes, served with zaziki and farmhouse salad | <b>30,50</b> |

## GRILLED FISH DISHES

with a marinade of olive oil and lemon sauce

- |            |  |              |
|------------|--|--------------|
| <b>73.</b> | <b>DORADE ROYAL</b> <sup>(e)</sup> grilled whole, with butter rice, spinach and salad  | <b>24,50</b> |
| <b>74.</b> | <b>WOLFSBARSCH</b> <sup>(e)</sup> grilled whole, with butter rice, spinach and salad   | <b>24,50</b> |
| <b>75.</b> | <b>FRESH SALMON STEAK</b> served with baby potatoes, pan vegetables and salad  | <b>23,50</b> |
| <b>76.</b> | <b>SCAMPIS</b> with butter rice, pan vegetables and salad  | <b>28,50</b> |
| <b>78.</b> | <b>KALAMARIA</b> <sup>(g,9)</sup> with butter rice and salad   | <b>19,50</b> |
| <b>79.</b> | <b>BABY KALAMARI</b> <sup>(9)</sup> filled with spinach, feta cheese and garlic, Butter rice and salad   | <b>22,50</b> |
| <b>80.</b> | <b>FISHPLATE FROM THE GRILL</b><br>Kalamari, shrimp, octopus and grilled fish fillet on an olive-lemon vinaigrette, served with pan-fried vegetables and salad | <b>33,50</b> |

## SEAFOOD AND FISH SPECIALTIES

- |            |   |              |
|------------|---|--------------|
| <b>82.</b> | <b>MYKONOS PLATE</b> Kalamaria, gyros, rice, sauce and green salad  | <b>18,00</b> |
| <b>83.</b> | <b>KALAMARIA</b> <sup>(a, 9)</sup> with butter rice, sauce and green salad  | <b>18,50</b> |
| <b>87.</b> | <b>FRESH SALMON FILET</b> <sup>(a,b,c)</sup> from the pan with caramelized dried plums and walnuts in a blackcurrant sauce, served with mashed potatoes and green salad | <b>33,50</b> |
| <b>88.</b> | <b>KRITHAROTO</b> <sup>(a,9)</sup><br>Risotto-style Greek Orzo, with grilled calamari, prawns, Turmeric, cocktail tomatoes, Parmesan and green salad                    | <b>19,00</b> |

# Poseidon

## RESTAURANT

### POULTRY DISHES

€

- 95. KRITHAROTO WITH TURKEY BREAST FILET<sup>(c,2)</sup>** Risotto-style rice noodles with saffron cheese sauce, refined with wine and parmesan slices, served with a green salad **22,50**
- 96. CHICKEN BREAST FILET<sup>(c,2)</sup>** with leek and oyster mushrooms in cream sauce, rice and green salad **22,50**
- 98. CHICKEN BREAST FILET** from the pan, with cheese cream sauce, butter rice and green salad **23,50**

### FROM THE LAMB

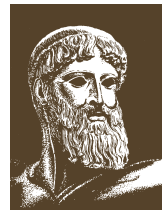
- 105. TENDER LAMB SHANK** with Kritharaki and feta cheese, mixed salad **22,50**
- 106. TENDER LAMB SHANK** with baby potatoes, pan vegetables, mixed salad **22,50**
- 107. TENDER LAMB SHANK** with baby spinach and feta cheese, with salad **22,50**

### NACHSPEISEN

- 145. MILFÄIG** greek vanilla milk puff pastries **6,80**
- 147. VANILLA ICE** with hot raspberries or hot chocolate **6,00**
- 149. YOGHURT** with honey and nuts **6,50**
- 150. GALAKTOBUREKO** Puff pastry filled with vanilla egg cream and ice cream **7,50**
- 151. HALWAS** Honey sesame pate **6,50**
- 152. GREEK SPECIALTY** Figs from the pan with ice cream **10,00**
- 153. PANNACOTTA** with caramel or hot raspberries **7,20**
- 154. SCHOKOLATINA** Surprise of the house **7,90**
- 155. GREEK COMBINATION** Metaxa 5\*, Greek coffee, syrupy dessert **10,50**

### COFFEE COLD

- 156. FRAPPE** **4,20**
- 157. FREDO ESPRESSO** **4,50**
- 158. FREDO CAPPUCINO** **4,90**
- 159. FREDO CAPPUCINO WITH CREAM** **6,60**



## COCKTAILS

	€
<b>190. OLD FASHIONED</b> 6cl whiskey bourbon, 0.5cl sugar syrup, 3 dashes of Angostura bitters	<b>10,50</b>
<b>192. MANHATTAN</b> 4cl whiskey, 2cl vermouth, 2 dashes angostura, cocktail cherry	<b>10,50</b>
<b>193. DAIQUIRI</b> 5cl rum, 2cl lime juice, 1.5cl sugar syrup	<b>9,50</b>
<b>194. BLUE HORIZON</b> 4cl Gin, 2cl Vodka, 2cl Elderflowersirup, 0,5cl Bluecuracao, 6cl Tonic, Cocktallcherry	<b>11,00</b>

## FL. CHAMPAGNER & PROSECCO

<b>225. MOET &amp; CHANDON</b>	12,0% alc.	0,75 l	<b>160,00</b>
<b>226. MOET IMPERIAL ICE CRISTAL</b>	12,0% alc.	0,75 l	<b>175,00</b>
<b>227. GLAS PROSECCO</b>		0,10 l	<b>6,00</b>
<b>228. PROSECCO</b>	11,0% alc.	0,75 l	<b>47,00</b>
<b>229. AMALIA BRUT SCHAUMWEIN</b>	12,0% alc.	0,75 l	<b>74,00</b>

## BOTTLES WINES

### RED WINES

<b>212. NEMEA</b> Agiorgitiko	13,5% alc.	0,75 l	<b>39,00</b>
<b>213. AMETHYSTOS</b> Cabernet Sauvignon, Merlot, Agiorgitiko	14,5% alc.	0,75 l	<b>45,00</b>
<b>214. KTIMA GEROVASSILIOU</b> Merlot, Syrah, Liminio	13,5% alc.	0,75 l	<b>49,00</b>
<b>215. KTIMA ALPHA ESTATE</b> Syrah, Merlot, Xinomavro	14,5% alc.	0,75 l	<b>75,00</b>
<b>216. OINOTRIA GH</b> Syrah Agiorgitiko Costa Lazaridi	14,5% alc.	0,75 l	<b>155,00</b>

### ROSÈWEINE

<b>216. BIBLIA CHORA</b> Syrah	13,0% alc.	0,75 l	<b>42,00</b>
<b>217. ALPHA ESTATE</b> Xinomavro	13,5% alc.	0,75 l	<b>46,00</b>

### WEISSWEINE

<b>219. KANENAS</b> Chardonnay	12,0% alc.	0,75 l	<b>39,00</b>
<b>220. SANTORINI</b> Assyrtiko	12,0% alc.	0,75 l	<b>41,00</b>
<b>221. AMETHYSTOS</b> Sauvignon Blanc, Assyrtiko	12,0% alc.	0,75 l	<b>40,00</b>
<b>222. EUXES</b> Chardonney, Assyrtiko, Malagouzia	13,0% alc.	0,75 l	<b>43,00</b>
<b>223. KTIMA GEROVASSILIOU</b> Assyrtiko, Malagouzia	12,5% alc.	0,75 l	<b>46,00</b>
<b>224. OVILOS</b> Semillion, Assyrtiko	13,5% alc.	0,75 l	<b>78,00</b>

We carry a large selection of top wines.  
Please ask for our exclusive wines.

# Poseidon

RESTAURANT

## OPEN WINES

### RED WINES

		€
<b>201. HOME WINE</b> Nemea Pelepones	0,2 l	<b>5,40</b>
<b>202. NAOUSA</b> quality wine dry	0,2 l	<b>5,70</b>
<b>203. IMIGLIKOS</b> semisweet	0,2 l	<b>5,40</b>
<b>204. MAYRODAFNI</b> sweet	0,2 l	<b>7,30</b>

### Rosé

<b>205. HOME WINE</b> dry	0,2 l	<b>5,40</b>
---------------------------	-------	-------------

### WHITE WINES

<b>206. HOME WINE</b> dry, quality wine Mantinia	0,2 l	<b>5,40</b>
<b>207. SAMOS</b> sweet	0,2 l	<b>7,30</b>
<b>208. RETSINA</b> resinated	0,2 l	<b>5,40</b>
<b>209. IMIGLYKOS</b> semisweet	0,2 l	<b>5,40</b>
<b>210. GLASS WINE</b> house wine	0,1 l	<b>4,30</b>
<b>211. SPRITZER</b> sweet or sour	0,3 l	<b>5,40</b>

## WARM DRINKS

<b>170. LATTE MACCHIATO</b>		<b>4,00</b>
<b>171. GREEK MOCCACOFFEE</b>		<b>4,60</b>
<b>172. COFFEE MUG</b>		<b>3,20</b>
<b>173. TEA</b> only with fresh products (either mint or orange, lime, ginger, lemon, apple)		<b>4,40</b>
<b>176. CAPPUCINO</b>		<b>3,50</b>
<b>177. ESPRESSO</b>		<b>3,00</b>
<b>178. ESPRESSO DOPPIO</b>		<b>5,50</b>
<b>179. ESPRESSO MACCHIATO</b>		<b>3,30</b>





APERITIFS AND MIXED BEVERAGES			€
<b>230. APEROL SPRITZ</b>			<b>7,70</b>
<b>231. OUZO WITH FIG</b>		2 cl	<b>5,00</b>
<b>232. OUZO</b>		2 cl	<b>3,00</b>
<b>233. CAMPARI WITH ORANGE OR SODA</b>	Longdrink	4 cl	<b>5,20</b>
<b>234. BAILEYS</b>		4 cl	<b>5,20</b>
<b>235. WODKA LEMON</b>	Longdrink	4 cl	<b>6,70</b>
<b>236. BACARDI COLA</b>	Longdrink	4 cl	<b>7,30</b>
<b>237. WHISKY SCOTCH</b>	Longdrink	4 cl	<b>7,00</b>
<b>238. METAXA</b>	5 Sterne		<b>4,30</b>
<b>240. METAXA</b>	40 Jahre		<b>7,20</b>
<b>241. METAXA</b>	flambiert		<b>5,10</b>
<b>242. METAXA</b>	Jubiläum		<b>10,50</b>
<b>243. MARTINI BIANCO OR ROSSO</b>		5 cl	<b>6,20</b>
<b>244. ROSENLIKÖR</b>		2 cl	<b>3,50</b>
<b>245. DISARONNO</b>		2 cl	<b>3,50</b>
<b>246. RAMAZOTTI</b>		2 cl	<b>4,70</b>
<b>247. TSIPOURO</b>		2 cl	<b>4,00</b>
<b>248. LILLET BERRY SPRITZ</b>			<b>7,70</b>
 BIER			
<b>249. WHEAT</b>		0,3 l	<b>4,20</b>
<b>250. RADLER</b>		0,3 l	<b>4,00</b>
<b>251. PILS</b>		0,3 l	<b>4,00</b>
<b>252. BRIGHT</b>		0,3 l	<b>4,00</b>
<b>253. WHEAT, YEAST</b>		0,5 l	<b>5,00</b>
<b>254. COLA WHEAT</b>		0,5 l	<b>5,00</b>
<b>255. ALCOHOL-FREE</b>		0,5 l	<b>4,80</b>
<b>256. PILS</b>		0,4 l	<b>4,50</b>
<b>257. DARK BEER</b>		0,5 l	<b>4,80</b>
<b>258. DARK WHEAT</b>		0,5 l	<b>5,00</b>
<b>259. LIGHT WHEAT</b>		0,5 l	<b>5,00</b>
<b>260. BEER</b>		0,5 l	<b>4,80</b>
<b>261. RADLER</b>		0,5 l	<b>4,80</b>
<b>262. ALCOHOL-FREE WHEAT</b>		0,5 l	<b>5,00</b>
<b>263. RUSS</b>		0,5 l	<b>5,00</b>

# Poseidon

RESTAURANT

SOFT DRINKS		€
264. ICE TEA <sup>(1,2)</sup>	0,4 l	4,40
265. SPRITE	0,3 l	3,50
266. COLA <sup>(1,2)</sup>	0,3 l	3,90
267. YELLOW LEMONADE	0,3 l	3,90
268. WATER	0,4 l	4,00
269. ORANGE JUICE	0,3 l	4,00
270. CURRANT NECTAR <sup>(2)</sup>	0,3 l	4,00
271. BITTER LEMON <sup>(10)</sup>	0,3 l	4,00
272. TABLE WATER	0,3 l	3,90
273. APPLE JUICE	0,3 l	4,00
274. APPLE SLICING SWEET OR SAUER	0,4 l	4,40
275. APPLE SLICING SWEET OR SAUER	0,3 l	4,00
276. SPEC	0,4 l	4,30
277. SPEC	0,3 l	4,00
278. ORANGE SPRAYED	0,4 l	4,40
279. SILENT WATER	1,0 l	7,70
280. BOTTLE OF WATER	0,75 l	7,70
281. CURRANT SPRAYED	0,4 l	4,40
282. COCA COLA LIGHT	0,3 l	4,10
283. ICE TEA	0,3 l	3,90
284. COCA COLA LIGHT	0,4 l	4,30
285. SILENT WATER	0,5 l	4,30
286. COLA <sup>(1,9)</sup>	0,4 l	4,30
287. YELLOW LEMONADE	0,4 l	4,30
288. SPRITE	0,4 l	3,90
289. ORANGE JUICE	0,4 l	4,40
290. APPLE JUICE <sup>(2)</sup>	0,4 l	4,40
291. BITTER LEMON <sup>(10)</sup>	0,4 l	4,40
292. MARACUJA JUICE SHEET	0,3 l	4,10
293. MARACUJA JUICE SHEET	0,4 l	4,40
294. GRAPE SHEET	0,3 l	4,00
295. GRAPE SHEET	0,4 l	4,40
296. MARACUJA JUICE <sup>(2)</sup>	0,3 l	4,00
297. MARACUJA JUICE <sup>(2)</sup>	0,4 l	4,40
298. GRAPE JUICE <sup>(2)</sup>	0,3 l	4,10
299. GRAPE JUICE <sup>(2)</sup>	0,4 l	4,40
199. CURRANT NECTAR <sup>(2)</sup>	0,4 l	4,40