



PLATON

— SEIT 1981 —

## **Welcome to Platon,**

**Since 1981 a bridge between Greek tradition  
and modern Greek delights in the Harz Mountains.**

**As a second-generation family business, we invite you  
to experience our passion for authentic Greek cuisine.**

**Feel free to try our selection of mezes;  
small dishes that are served in a similar way to tapas  
as a starter, or as a main course (~ 3 mezes p.p)  
... true to the motto: a little bit of everything!**

**The diverse selection of aromas and tastes of our dishes  
and selected wines allows you to  
explore the rich culinary diversity of Greece and become a philosopher yourself.**

***"The highest thing a human being can achieve is knowledge and enjoyment."  
-Plato***

**If you have any questions or need further information, please do not hesitate to contact our  
Staff at all times.**

**We hope you enjoy your stay in our restaurant!  
The Dritsos family and the whole Plato team**

**Families & company celebrations of all kinds.  
Even outside our opening hours.  
Also in our new separate event room  
or as catering at your home!**

## APERITIFS & Cocktails

<b>Aperol Spritz</b>	Aperol, Prosecco, Dash of Water, Orange	<b>7,90</b>
<b>Wildberry Lillet</b>	Lillet, Schweppes Wild Berry, Berries	7,90
<b>Vodka Lemon</b>	with homemade Platon lemonade	7,50
<b>Sandbank</b>	Sandbank 10 Gin, Passion Fruit, Passion Fruit, Prosecco	<b>8,90</b>
<b>Martini Fresh</b>	Vermouth with lemonade and mint	<b>7,20</b>
<b>Mojito</b>	Rum with lime, cane sugar and soda	<b>8,00</b>
<b>Virgin Mojito (non-alcoholic)</b>	<i>Lightly Sparkling Lime Mint Mocktail</i>	<b>6,90</b>

## Our Ouzo Selection

*For real connoisseurs and those who want to become one*

		<b>Alc. %</b>	<b>2 cl</b>	<b>4 cl</b>	<b>200 ML</b>	
<b>Ouzo</b>	<b>The Classic Frozen</b>	<b>38</b>	<b>2,1</b>	<b>3,8</b>		<b>11</b>
<b>Gatsios Coffe Anise</b>	<b>Sweet coffee liqueur with anise note</b>	<b>20</b>	<b>2,4</b>	<b>4</b>		<b>12</b>
<b>Ouzo Pilavas</b>	<i>The classic</i>	<b>38</b>	<b>2,5</b>	<b>4,5</b>		<b>13</b>
<b>Ouzo Plomari</b>	<i>The Acquaintance</i>	<b>40</b>	<b>2,8</b>	<b>4,5</b>		<b>13</b>
<b>Ouzo Mini</b>	<i>The mild ouso from the Aegean Sea</i>	<b>40</b>	<b>2,9</b>	<b>4,5</b>		<b>13</b>
<b>Ouzo 12</b>	Known from advertising	<b>40</b>	<b>2,9</b>	<b>4,5</b>		<b>13</b>
<b>Ouzo Stoupakis</b>	Very mild/sweet – slight smoky aromas	<b>40</b>	<b>3,5</b>	<b>5</b>		<b>16</b>
<b>Ouzo Meltemi</b>	Mild, balanced ouzo with a great aroma	<b>40</b>	<b>3,5</b>	<b>5</b>		<b>16</b>
<b>Ouzo Babatzim</b>	<i>Traditional Ouzo</i>	<b>40</b>	<b>3,5</b>	<b>5</b>		<b>16</b>
<b>Ouzo Kastro</b>	Sweet tip, slightly peppery finish	<b>40</b>	<b>3,5</b>	<b>5</b>		<b>16</b>
<b>Ouzo Barba Giannis Green</b>	Strong herbal notes	<b>42</b>	<b>3,9</b>	<b>6</b>		<b>17</b>
<b>Ouzo Barba Giannis Blue</b>	Sharp, pronounced anise notes	<b>43</b>	<b>3,9</b>	<b>6</b>		<b>17</b>
<b>Ouzo Sertiko</b>	Strong anise note, mild finish, light fennel	<b>45</b>	<b>4,5</b>	<b>8</b>		<b>19</b>
<b>Ouzo Avantes 100% Ouzo</b>	Strong / juniper aromas reminiscent of gin	<b>45</b>	<b>4,5</b>	<b>8</b>		<b>19</b>
<b>Ouzo Matareli BIO</b>	Only ouzo with organic certificate, light finish, herbal notes rounded off with honey	<b>42</b>	<b>4,5</b>	<b>8</b>		<b>19</b>

# Mezé

As an appetizer or as a small main dish, ideal for sharing

## Creams

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	1	<b>Zaziki</b> <sub>3</sub>	Greek yogurt with garlic and cucumber	4,80
V	2	<b>Fava</b> <sub>6</sub>	Chickpea mousse with onions and capers	4,80
	3	<b>Taramas</b> <sub>4</sub>	Greek Caviar Cream	5,90
	4	<b>Eggplant Cream</b> <sub>6</sub>	Cream of eggplant, garlic and nuts	5,90
	5	<b>Cream Mix</b>	All creams on one plate	8,90

## Cheese

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	6	<b>Feta cheese</b> <sub>3</sub>	with olive oil and oregano	7,00
	7	<b>Saganaki</b> <sub>1 2 3</sub>	Fried baked feta cheese	7,90
	8	<b>Saganaki Mustaki</b> <sub>1 2 3 9</sub>		8,50
			<i>Breaded baked Feta in Kataifi Threads with Honey-Balsamic Cream &amp; Sesame</i>	
	9	<b>Furnofeta</b> <sub>3</sub>	Oven-baked feta with tomatoes, olive oil and garlic	9,00
	10	<b>Goat Cheese Balls</b> <sub>2 3 9</sub>	with honey and sesame	6,80
	11	<b>Cheese platter</b> <sub>1 2 3 8 9</sub>	Variety of hot and cold cheese specialties	15,50

## Vegetarian

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	12	<b>Patata Zaziki</b> <sub>3</sub>	Fried potatoes with a spoon of tzatziki	6,90
V	13	<b>Manitaria</b>	fried mushrooms with garlic, and fresh herbs	8,30
V	14	<b>Olives</b>	<i>Kalamata olives with olive oil and oregano</i>	5,90
	15	<b>Grilled pepperoni</b> <sub>3</sub>	with garlic, oregano and tzatziki	7,70
V	16	<b>Keftedes</b>	Zucchini pancakes with balsamic cream	6,70
	17	<b>Cretan potatoes</b> <sub>2 3 8</sub>	Creamy Cheesy potato gratin	5,70
	18	<b>Strapa Zada</b> <sub>2,3</sub>	spicy scrambled eggs with feta, tomatoes, onions and chili	7,30
(V)	19	<b>Eggplant &amp; Zucchini</b> <sub>1</sub>	fried, with a dollop of aubergine cream	7,50

# Mezé

As an appetizer or as small main courses. ideal for sharing

## Fish

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21	<b>Gavros</b> <sup>15</sup>	Whole fried Anchovies with lemon	5,90
22	<b>Calamari</b> <sup>1 2 4 5</sup>	Breaded squid rings with lettuce and avocado cream	10,40
23	<b>Scampi Skordato</b> <sup>4</sup>	Prawns in olive oil with garlic and Cherry tomatoes	8,50
24	<b>Scampi Pan</b> <sup>3 4</sup>	Prawns, Feta & Bell Pepper in Tomato-Knobi-Cream Sauce	9,90
25	<b>Octopus Xidato</b> <sup>4 6</sup>	<i>Marinated octopus salad with olive oil and white balsamic vinegar</i>	12,00
26	<b>Grilled octopus</b> <sup>4 6</sup>	on fava (chickpea mousse) with capers	13,90

## Meat

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30	<b>Meze Riganato</b>	pork pieces with lots of lemon, oregano and onions	7,80
31	<b>Meze Kotopoulo</b> <sup>3,6</sup>	Chicken fillet in Gorgonzola – Cream sauce with pistachios	8,60
32	<b>Meze Arni</b> <sup>3</sup>	A piece of lamb fillet with rosemary potatoes and butter	9,50
33	<b>Meze Fotia</b> <sup>3</sup>	Meatballs in spicy tomato sauce with feta cheese	6,90
34	<b>Meze Roast Beef</b> <sup>3</sup>	Argentinian rump steak (approx. 80gr.) tossed in butter, rosemary and lemon	9,90
35	<b>Meze Gyros</b>	<i>The small meze portion, only with onions</i>	7,20

## Breads

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V	36	<b>3 Platon Dip Buns</b> <sup>1</sup>	1,60
	37	<b>Plato Bruschetta</b> <sup>1,3</sup> with feta, cherry tomatoes, garlic, olive oil	4,90

## Salads

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V	40	<b>Coleslaw</b>		3,50
	41	<b>Farmer's salad</b> <sup>3</sup> tomatoes, cucumber, olives, onions and feta, with vinegar and oil		9,90
	42	<b>Mixed salad</b> <sup>6 8</sup> with cherry tomatoes, lettuce seeds & honey-mustard dressing		6,50
		+ fried mushrooms	+ 6,50	
		+ Saganaki <sup>1 2 3</sup> ( baked feta cheese )	+ 6,50	
		+ fried scampi <sup>4</sup>	+ 8,00	
		+ Gyros	+ 6,90	

## Greek Long Wheat Pasta

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V	50	<b>Kritharaki Epochis</b> <sup>1 6</sup> <i>vegan</i> Seasonal vegetables   Nuts   Olive oil		13,-
	51	<b>Kritharaki Róza</b> <sup>1 3 6</sup> Beetroot   Cream   Feta   Caramelized Cashews <i>(Also delicious: with chicken breast fillet or prawns + 5 € each)</i>		15,-
	52	<b>Kritharaki Gyros</b> <sup>1 6 7</sup> Gyros   Metaxa Sauce   Feta Cheese		15,-
	53	<b>Kritharaki Mare</b> <sup>1 3 4</sup> Garnels   Tomato and cream sauce   Garlic   Feta cheese		17,-

## Vegan Dishes

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V	55	<b>Gemista</b> Tomatoes and bell pepper stuffed with tomato rice   fresh herbs   from the oven		15,-
V	56	<b>Fassolakia</b> Stew from Green beans, potatoes and carrots (with feta cheese +2€)		14,-
V	57	<b>Turlu Vanillia</b> Fresh Vegetables   Potatoes   Herbs   Tomato   Garlic   Chili   Vanilla Note		15,-

## Specialties

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- 60 Mousaka** <sub>3</sub> **15,-**  
Potato – aubergines – casserole with minced meat and Bechamel Sauce  
with a scoop of tzatziki
- 61 Chicken Méli** <sub>3,8</sub> **18,-**  
Chicken Breast Fillet | Honey Mustard Sauce | Vegetables | Rice
- 62 Steak - Feta Rolls** <sub>3,7</sub> **18,-**  
Three rolls of pork chop stuffed with feta |  
Fried Potatoes | Vegetables | Metaxa – Sauce
- 63 Cutlet Manitari** <sub>1,2,3,8</sub> **17,-**  
Crispy breaded | Mushroom cream | Fried potatoes | Side salad
- 65 Fillet Arnaki** <sub>8</sub> **26,-**  
Lamb fillet | Fried potatoes | Vegetables | Red wine sauce
- 66 Rump steak 300 grams** <sub>3</sub> **29,-**  
Medium | French Fries | Avocado Cream | Grill Sauce
- 67 Grilled liver** **16,-**  
fried onions | rice | spoonful tzatziki

## Fish

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- 68 Salmon fillet Pasteli** <sub>3,5,9</sub> **25,-**  
White Wine – Honey Sesame Sauce | Kritharaki Noodles | Vegetables
- 69 Seafood platter** <sub>1,2,3,4,5</sub> **28,-**  
Octopus Salad | Calamari | fried prawns | Grilled Octopus  
In addition, our Bruscetta Bun | Avocado Cream | Caviar Cream  
*Our wine recommendation: Zervas – Philoxenos Rosé*

## Grill + Gyros

70	<b>Gyros</b> <i>Juicy pork neck meat, self-marinated according to our family recipe, grilled on a rotisserie</i>	15,-
71	<b>2 Suflaki skewers</b> Lean pork loin meat marinated according to our family recipe, grilled	13,50
72	<b>Suzuki</b> <sup>2</sup> <i>3 grilled minced pork and beef steaks</i>	14,-
73	<b>Bifteki</b> <sup>2 3 7</sup> <i>Grilled minced steak stuffed with feta cheese Cheese on Metaxa sauce</i>	17,-
74	<b>Kotopoulo</b> <i>Grilled chicken breast fillet</i>	16,-
75	<b>Fileto Chirino</b> <i>grilled pork medallions</i>	18,-

**These dishes are served with French fries and rice, coleslaw and our Homemade BBQ Sauce**

### Extras:

**Metaxa – Sauce** <sup>3 7</sup> + 2,00 €

**Blob of Zaziki** <sup>3</sup> + 2,00 €

**Fried onions** + 2,50 €

**Vegetable** + 2,00 €

**Tip!! Gratinated** <sup>3 7</sup> with Metaxa sauce and cheese + 2,50 €



## Grill Plate

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76	<b>Farmers Plate</b> Gyros I Suflaki	17,-
77	<b>Ouzo Plate</b> <sup>2</sup> Gyros I Suflaki I 2 Suzuki	18,50
78	<b>Plato's Plate</b> Gyros I Suflaki I Chicken Breast Fillet I Pork steak I on Metaxa sauce <sup>3,7</sup>	20,50
79	<b>Socrates Plate</b> Gyros I Chicken- I Lamb- I Pork Filet	22,-

**Our grilled dishes are served with French fries and rice, coleslaw and our Homemade BBQ Sauce**

### Insert replacement:

Fried potatoes	+ 2,50 €
Cretan potatoes <sup>2, 3, 8</sup>	+ 3,00 €

### Extras:

Metaxa – Sauce <sup>3,7</sup>	+ 2,00 €
Blob of Zaziki <sup>3</sup>	+ 2,00 €
Vegetables	+ 2,00 €

**Tip!! Gratinated<sup>3,7</sup> with Metaxa sauce and cheese + 2,50 €**

## For Kids

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129	Small gyros with french fries and tzatziki	3	8,50
130	Suzuki burger with fries, ketchup and tzatziki	1 2 3	8,50
132	Homemade chicken nuggets with french fries	1 2	8,50

## Desserts

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170.	Vanilla ice cream 2 scoops with caramel sauce	3	4,50
171.	Homemade tiramisu	3 6	5,90
172.	Greek Yoghurt with honey and nuts	3 6	6,90
173.	Eck Meck	1 3 6	6,90
	Small tartlet with kataifi base, milk cream, cream and nuts		
174.	Cherry Cheese Cake	1 3 6	6,90
	Cheesecake tartlets with biscuit base, and cherries		
175.	Galakto Bureko	1 3 6	7,90
	Creamy semolina pudding in puff pastry from the oven, with aromatic honey-butter syrup and a scoop of vanilla ice cream		

## Café

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Espresso	a	2,40
Espresso Double	a	4,00
Cappuccino	a 3	3,00
Latte Macchiato	3 a	3,90
Cup of coffee	a	2,60
Tea		2,60
Greek mocha	a	3,50

## Soft drinks

### Mineral water from the region

**BAD HARZBURGER**  
*Natürlich aus dem Harz.*

	<u>0.25 L</u>	<u>0.75 L</u>
Classic	2,80	6,50
Still	2,80	6,50
	<u>0.2 L</u>	<u>0.4 L</u>
Coca Cola <small>Aceh</small>	2,80	4,70
Coca Cola Zero <small>acehgh</small>		
Fanta <small>c e h</small>	2,80	4,70
Sprite <small>k</small>	2,80	4,70
Spezi <small>Aceh</small>	2,80	4,70
Ginger Ale <small>c</small>	3,30	
Bitter Lemon <small>b h</small>	3,30	
Tonic Water <small>b</small>	3,30	

### Juices / nectar of

**granini®**

Of course, all juices can also be used as **Spritzer**

	<u>0.2L</u>	<u>0.4L</u>
Apple	2,80	4,90
Orange	2,80	4,90
Grape	2,80	4,90
Cherry	2,80	4,90
Banana	2,80	4,90
Rhubarb	2,80	4,90
Passion fruit	2,80	4,90
Strawberry	2,80	4,90
Currant	2,80	4,90



PLATO N

### Plato's Homemade Lemonade

Homemade lemonade  
 0,4 L 5,70 €

(Also delicious as a long drink with Absolut Vodka!)

### Plato's Homemade Iced tea

from Greek organic mountain tea with honey and lemon  
 0,2 L 3,90 €      0,4 L 5,70 €

a caffeinated content, b quinine, c with colouring, d with sweetener, e with preservatives, f phosphates, g phenylalanine source, h antioxidants, i flavour enhancers, j stabilisers, k acidity regulators



Franziskaner  
WEISSBIER

				<b>0.3 L</b>	<b>0.5 L</b>
Einbecker Pils	1	tap	4,8 %	3,30	4,90
Einbecker Country Beer Helles <sub>1</sub>		tap	5,2 %	3,30	4,90
Einbecker Dark <sub>1</sub>		0.33 L	5,0 %	3,50	
Einbeck Nature Cyclist <sub>1</sub>		0.33 L	2,5 %	3,50	
Einbecker Radler non-alcoholic <sub>1</sub>		0.33 L	0,0 %	3,50	
Einbecker Brauherren Non-Alcoholic <sub>1</sub>		0.33 L		3,50	
Wheat Beer Light <sub>1</sub>		0.5 L	5,0 %	4,90	
Wheat Beer Dark <sub>1</sub>		0,5 L	5,0 %	4,90	
Wheat beer non-alcoholic <sub>1</sub>		0.5 L		4,90	
Mythos		0.33 L	4,7 %	4,00	

**Brandy**

Metaxa 5*	38,0	4cl	5,00
Metaxa 7*	40,0	4cl	6,00
Metaxa Very Old Ceramic	40,0	4cl	9,00

**Liqueur**

Wöliti Cherry	30,0	2cl	3,00
Wöliti Quince	25,0	2cl	3,00
Wöliti Hazelnut	25,0	2cl	3,00

**Herbs**

Professional hunter	35,0	2 cl	2,80
Ramazotti	30,0	2cl	2,80

**Gin**

Grace Gin	45,7	2cl	7,00
Sandbank 10	43	2cl	7,00

**Whisky**

Johnny Walker	40,0	4cl	5,50
Elsburn GER / Resin	42,0	4cl	8,00

**Rum**

Havana Club	40,0	4cl	5,50
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**Bourbon**

Jack Daniels	40,0	4cl	5,80
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**Vodka**

Absolute	42,0	4cl	4,00
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# White wine

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## Wines by the glass

			0.2 L	0.5 L
Country wine	Greece	Dry	5,30	13,-
Imiglikos	Greece	lovely	5,30	13,-
Rezina Malamatina	Greece	Resin	5,30	12,-

## Bottled wines

				0.7 L
<b>Domaine Zafeirakis – "Logos Chardonnay" BIO</b>	12 %		<b>7,00</b>	<b>26€</b>
Grape: Chardonnay		Cultivation: Tirnavos / Greece		
Dry, fruity organic white wine with crisp acidity				
<b>Winery Lithos – Riesling – dry</b>	11 %		<b>6,90</b>	<b>25€</b>
Feature: A Greek winemaker from Oberwesel on the Middle Rhine				
Grape: Riesling		Cultivation: Middle Rhine / Germany		
Light, fruity, balanced acidity				
<b>Winery Lithos – Riesling - Off-dry</b>	12 %		<b>6,90</b>	<b>25€</b>
Feature: A Greek winemaker from Oberwesel on the Middle Rhine				
Grape: Riesling		Cultivation: Middle Rhine / Germany		
Elegant and balanced, harmonious sweet acidity, with a hint of green apple				
<b>Zervas - Thiamis</b>	13 %			<b>32€</b>
Grape: Asproudi		Cultivation: Epirus / Greece		
Very fruity, light dry white wine with notes of apples, pears and pineapple.				
<b>Sant'or – Santameriana Nature</b>	11,5 %			<b>34€</b>
Feature: Biodynamic Demeter <b>Natural wine</b> from an almost extinct grape variety				
Grape: Santameriana		Cultivation: Peloponnese / Greece		
<b>Hatzidakis Winery – Santorini Familia 2020</b>	14 %			<b>€ 39,-</b>
Special feature: Premium wine with a salty finish, only real wine from Santorini				
Variety: Assyrtiko		Cultivation: Santorini / Greece		

# Red wine

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## Wines by the glass

			0,2 L	0,5 L
Country wine	Greece	Dry	5,30	13,-
Country wine	Greece	semi-dry	5,30	13,-
Imiglikos Black Label	Greece	lovely	5,50	13,-

## Bottled wines

0,7 L

### **Tsantali "Merlot Climate Climate" BIO**

6,90,-

€ 24,-

Grape: Merlot

Cultivation: Halkidiki

13,5 %

Deep ruby red color. The nose is lively with aromas of ripe red berries and spicy notes.  
Round on the palate with soft tannins leading to a long, persistent finish.

### **Alpha Estate: "AXIA"**

7,10,-

€ 25,-

Grape: Xinomavro 50%, Syrah 50%.

Cultivation: Macedonia

14 %

Deep red colour, full-bodied with rich body, balanced acidity,  
nuances of wood (due to the 9-12 months of ageing in oak barrels).

### **Alpha Estate - S.M.X**

€ 41,-

Particularities: One of the top 100 wineries in the world

Grape: Merlot, Syrah, Xinomavro

Cultivation: Macedonia

14,5 %

Intense ruby red colour. Powerful and complex bouquet with aromas of red fruits and candied plum.  
Full-bodied on the palate, velvety with balanced ripe tannins and long-lasting aromas.

### **Domaine Hatzimichalis "Cabernet Sauvignon"**

€ 36,-

Grape: Cabernet Sauvignon

Cultivation: Atalanti

14,5 %

An intense, well-structured Cabernet Sauvignon with powerful tannins and a persistent finish.  
An exquisite combination of strength, complexity and elegance.

### **Sant'or – Krasis Nature**

€ 34,-

Grape: Mavrodaphne

Cultivation: Peloponnese

12 %

Biodynamic Demeter **Natural wine**. Only 1,800 bottles/vintage. Subtle fruity & spicy aromas.  
Subtle tannins and a wonderful juiciness make you want the second glass.

### **Papargyriou Winery – "Le Roi des Montagnes" Cuvée**

€ 43,-

Grape: Cabernet, Mavrodaphne, Touriga

Cultivation: Peloponnese

14 %

90/100 Parker points and 17/20 by Jancis Robinson

Concentrated, full-bodied wine with seductive complexity. Aged for 24 months in oak barrels and aged in oak barrels.  
bottled unfiltered. Deep purple color that impresses. Ripe berries followed by spicy aromas, vanilla, tobacco  
Milk chocolate and roasted coffee. The tannins are perfectly balanced, noticeably integrated acidity

## Rosé Wines

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	0.2 L	0,5 L	0,75
Country Wine Rosé Dry	5,90	13,-	
Zervas Philoxenos <small>Alc.: 12.7 %</small> <small>Grape: Wertzami/ Syrah Cultivation: Greece / Epirus</small>			35,-
Mirios Imiglykos - lovely <small>Alc.: 11 %</small>	6,20	15,-	23,-

## Champagne & Co

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Veuve Cliquot		0.75 L	85,-	
MOET		0.75 L	90,-	
Prosecco	0.1L	3,90	0.75 L	22,-
Amalia Rosé		0.75 L	49,-	

## Dessert wines

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		0.1 L	0.2 L	0.5 L
Samos	White wine	4,-	7,-	15,-
Mavrodaphni	Red wine	4,-	7,-	15,-

## Long Drinks

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Bombay Sapphire Gin (4cl)   Schweppes Tonic Water	7,50
Mataroa Gin from Greece   Schweppes Tonic Water	7,90
Grace Gin from Greece   Schweppes Tonic Water   Rosemary	8,90

All Shots & Spirits also available as a long drink



# PLATON

— SEIT 1981 —

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