



PLATON

— SEIT 1981 —

English Menu

Welcome to Plato,

Since 1981 a bridge between Greek tradition
and modern Greek enjoyment at the Goldener Stern.

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

Try our selection of mezes;
small delicacies that are served similar to tapas and
which you can enjoy as a starter or as a main course.
(we recommend 3 mezes p.p.~ as a main course)
... 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

For questions and further information, please contact our
Staff available at all times.

We wish you a pleasant stay in our restaurant!
The Dritsos family and the whole restaurant & hotel team

HOTEL

GOLDENER STERN



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

APERITIFS & COCKTAILS

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

Our Ouzo Selection

For real connoisseurs and those who want to become one

		Alc. %	2 cl 4 cl	200 ML	
Ouzo	The classic frozen	38	2,5	4	11
Gatsios Coffe-Anise	Sweet coffee liqueur with an anise note	20	2,5	4	12
Ouzo Pilavas	<i>The mild ouzo nectar</i>	38	2,8	4,5	13
Ouzo Plomari	<i>The well-known, with a herbal note</i>	40	2,8	4,5	13
Ouzo Mini	<i>Mild ouzo from the Aegean Sea</i>	40	2,9	4,5	13
Ouzo 12	Known from advertising	40	2,9	4,5	13
Ouzo Stoupakis	Very mild/sweet – light smoky aromas	40	3,5	5	16
Ouzo Meltemi	Mildly balanced ouzo	40	3,5	5	16
Ouzo Babatzim	<i>Traditional Ouzo</i>	40	3,5	5	16
Ouzo Kastro	Slightly peppery finish	40	3,5	5	16
Ouzo Barba Giannis Green	Strong herbal notes	42	3,9	6	17
Ouzo Barba Giannis Blue	Pungent pronounced anise notes	43	3,9	6	17
Ouzo Sertiko	Strong anise note, mild finish	45	4,5	8	19
Ouzo Avantes 100% Ouzo	Strong / juniper aromas reminiscent of gin	45	4,5	8	19
Ouzo Matareli BIO	The only ouzo with organic certification / light finish	42	4,5	8	19

Mezé Greek Tapas

As an appetizer or several as a main course, ideal for sharing

Creams (with bread rolls 1)

V	1	Zaziki ₃	Greek yogurt with garlic and cucumber	5,20
V+	2	Fava ₆	Chickpea mousse with onions and capers	5,20
V	3	Taramas ₄	Greek caviar cream	6,50
V	4	Eggplant Cream ₆	Cream of eggplant, garlic and nuts	6,40
V	5	Cream Mix	All creams on one plate	8,90

Cheese

V	6	Feta cheese ₃	with olive oil and oregano, with bread	7,50
V	7	Saganaki _{1 2 3}	Fried baked feta cheese	8,50
V	8	Saganaki Mustaki _{1 2 3 9}	Breaded baked feta, in crispy kataifi threads with honey-balsamic vinegar & sesame seeds	8,90
V	9	Furnofeta ₃	Feta from the oven with tomatoes, olive oil & garlic	9,50
V	10	Goat Cheese Balls _{2 3 9}	with honey and sesame seeds	7,00
V	11	Cheese platter _{1 2 3 9}	Variety of hot and cold cheese specialties, with bread	15,90

Vegetarian

V	12	Patata Zaziki ₃	Fried potatoes with a dollop of tzatziki	6,90
V+	13	Manitaria	fried mushrooms with garlic and fresh herbs	8,90
V+	14	Olives	Kalamata olives with olive oil and oregano, with bread	5,90
V	15	Grilled pepperoni ₃	with garlic, oregano and tzatziki	8,40
V+	16	Keftedes	Zucchini pancakes with balsamic cream	6,90
V	17	Cretan potatoes _{2 3 8}	Hearty potato gratin	5,90
V	18	Strapa Zada _{2,3}	Spicy scrambled eggs with feta, tomatoes, onions and chili	7,50
V	19	Eggplant & Zucchini ₁	fried, with a dollop of eggplant cream	7,90

Mezé Greek Tapas

As an appetizer or several as a main course, ideal for sharing

Fish

21	Gavros ¹⁵	Whole fried anchovies with lemon	6,90
22	Calamari ^{1 2 4 5}	Breaded squid rings with salad and avocado cream	10,90
23	Scampi Skordato ⁴	Prawns in olive oil with garlic and cherry tomatoes	8,90
24	Scampi pans ^{3 4}	Prawns, feta & bell pepper in tomato-garlic-cream sauce	10,20
25	Octopus Xidato ^{4 6}	<i>Marinated octopus salad with olive oil and white balsamic vinegar</i>	13,00
26	Grilled octopus ^{4 6}	on fava (chickpeas – mousse) with capers	15,90

Meat

30	Meze Riganato ³	Pork pieces with lots of lemon, oregano and onions	8,50
31	Meze Kotopoulo ^{3,6}	Chicken fillet in gorgonzola - cream - sauce with pistachios	8,90
32	Meze Arni ³	Pieces of lamb fillet in herb butter with rosemary potatoes	10,50
33	Meze Fotia ³	Meatballs in spicy tomato sauce with feta cheese	7,90
34	Meze Roast Beef ³	Argentinian rump steak (approx. 80gr.) tossed in butter, rosemary and lemon	10,90
35	Meze Gyros	The small meze portion, with onions and barbecue sauce	7,50

Bread

V+	36	Plato Buns ¹	1,80
V	37	Bruschetta Plato ^{1, 3} with feta, cherry tomatoes, garlic, olive oil	4,90

MAINS

Salads

V+	40	Coleslaw	4,-
V	41	Farmer's salad ³ Tomatoes, cucumber, olives, onions, feta, vinegar & oil, bread	11,50
V	42	Colorful salad ^{6 8} with cherry tomatoes, salad seeds & honey-mustard dressing & Bread	6,90
V+		+ fried mushrooms	+ 6,50
V		+ Saganaki ^{1 2 3} (baked feta cheese)	+ 6,90
		+ fried scampi ⁴	+ 8,50
		+ Gyros	+ 7,50

Greek Long Grain Noodles

V	51	Kritharaki Róza ^{1 3 6} Beetroot Cream Feta Caramelized Cashews <i>(Also delicious: with chicken breast fillet or prawns + 5 € each)</i>	16,-
	52	Kritharaki Gyros ^{1 c 6 7} Gyros Metaxa Sauce Feta Cheese	16,-
	53	Kritharaki Mare ^{1 3 4} Prawns Tomato Cream Sauce Garlic Feta Cheese	18,-
	54	Kritharaki Salmon ^{1 3 5} Salmon fillet pieces Zucchini Cream sauce	19,-

Vegan dishes

V+	50	Kritharaki Epochis ^{1 6 vegan} Seasonal vegetables Nuts Olive oil	14,-
V+	55	Turlu Vanillia fresh vegetables potatoes Herbs Tomato Garlic Chili Vanilla note	15,-
V+	55	Gemista Tomatoes and peppers stuffed with tomato rice fresh herbs from the oven	16,-
V+	56	Fassolakia Dutch oven made from green beans, potatoes and carrots (with feta cheese +2,50€)	14,-

Specialties

- 60 Mousaka** ₃ **16,50**
Potato – aubergine casserole with minced meat and bechamel sauce served with a dollop of tzatziki
- 61 Chicken Méli** _{3,8} **18,-**
Chicken breast fillet | Honey mustard sauce | Vegetables | Rice
- 62 Steak - Feta Rolls** _{3,7} **19,-**
Three pork chop rolls stuffed with feta |
Fried Potatoes | Vegetables | Metaxa – Sauce
- 63 Schnitzel Manitari** _{1,2,3,8} **18,-**
Crispy breaded pork schnitzel | Mushroom cream sauce
Fried potatoes | Salad side dish
- 65 Filet Arnaki** ₈ **27,50**
Lamb fillet | Roasted potatoes | Vegetables | Red wine sauce
- 66 Rump steak 300 grams** ₃ **29,-**
Medium | Fries | Avocado Cream | Grill Sauce
- 68 Liver with fried onions** ₃ **17,-**
From pork | rice | spoon tzatziki

Fish

- 69 Seafood platter** _{1,2,3,4,5} **29,50**
Octopus Salad | Calamari | fried prawns | Grilled octopus served with our Bruscetta Rolls | Avocado Cream | Caviar Cream

Feel free to ask us about our daily updated fish offer!

Grill + Gyros

70	Gyros <i>Juicy pork neck meat marinated by yourself our family recipe, grilled on a rotisserie and always freshly cut!</i>	15,50
71	2 Suflaki skewers Lean meat from pork loin marinated according to family recipe	14,-
72	Suzuki ² <i>3 grilled minced pork and beef steaks</i>	15,-
73	Bifteki ^{2 3 7} <i>Grilled minced steak stuffed with feta cheese on Metaxa sauce</i>	18,-
74	Kotopoulo <i>Grilled chicken breast fillet</i>	16,50
75	Fileto Chirino <i>grilled pork medallions</i>	18,50

To accompany these dishes we serve fries, rice,
Coleslaw and our homemade barbecue sauce

Extras:

Metaxa – Sauce ^{3 7}	+ €2.50
Dollop of tzatziki ³	+ €2.50

Tip!! **Gratinated** ^{3 7} with Metaxa sauce and cheese **+ €2.90**

Grill Plate

76	Farmer's Plate <i>Gyros I Suflaki</i>	17,50
77	Ouzo Plate <i>Gyros I Suflaki I 2 Suzuki</i>	19,50
78	Plato Plate <i>Gyros I Suflaki I Chicken Breast Fillet I Pork steak I on Metaxa sauce 7</i>	22,-
79	Socrates Plate <i>Gyros I Chicken, Lamb and Pork Tenderloin</i>	24,-

**With our grilled dishes we serve fries, rice,
Coleslaw and our homemade barbecue sauce**

According to your wishes....

Side dish exchange:

Fried potatoes	+ €2.50
Vegetable	+ €2.50
Cretan potatoes ²³⁸	+ 3,00 €

Extras:

Metaxa – Sauce ³⁷	+ €2.50
Dollop of tzatziki ³	+ €2.50
Tip!! gratinated ³⁷ with Metaxa sauce and cheese	+ €2.90

For Kids

129	Small gyros with fries and tzatziki	3	7,-
130	Suzuki burger with fries, ketchup and tzatziki	1 2 3	7,-
132	Homemade chicken nuggets with fries	1 2	7,-
133	Portion of fries (with ketchup and mayo)		3,50

We ask for your understanding that the children's portions are for children.
The supplement for adults is 2,50€

Dessert

170.	Vanilla ice cream 2 scoops with caramel sauce	3	4,90
171.	Homemade tiramisu	3 6	5,90
172.	Greek yoghurt with honey and nuts	3 6	6,90
173.	Corner 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	8,50,-
	Creamy semolina cream in puff pastry from the oven, with aromatic honey-butter syrup and a scoop of vanilla ice cream		

Café

Espresso	a	2,50
Espresso Double	a	4,20
Cappuccino	a 3	3,40
Latte Macchiato	3 a	4,20
cup of coffee	a	3,00
Tea		3,80
Greek Mocha	a	3,60

Soft drinks

Mineral water from the region

	<u>0.25 L</u>	<u>0.75 L</u>
Classic	2,90	6,90
Still	2,90	6,90
	<u>0.2 L</u>	<u>0.4 L</u>
Coca Cola ^{Aceh}	3,-	4,90
Coca Cola Zero ^{Acehgh}		
Fanta ^{c e h}	3,-	4,90
Sprite ^k	3,-	4,90
Buddy ^{Aceh}	3,-	4,90
Ginger Ale ^c	3,50	
Bitter Lemon ^{b h}	3,50	
Tonic Water ^b	3,50	

Juices / nectar from

All juices, of course, also as

granini®

Spritzer

	<u>0.2L</u>	<u>0.4L</u>
Apple	3,-	4,90
Orange	3,-	4,90
Grape	3,-	4,90
Cherry	3,-	4,90
Banana	3,-	4,90
Rhubarb	3,-	4,90
Passion fruit	3,-	4,90
Strawberry	3,-	4,90
Currant	3,-	4,90
Kiba	3,-	4,90



PLATON

Platon's Homemade Lemonade

Homemade lemonade

0,4 L 6,50 €

Platon's Homemade Iced Tea

made from Greek BIO- Mountain tea with honey and lemon

0,2 L 3,90 €

0,4 L 6,50 €

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

a Caffeinated, b containing quinine, c with colouring agent, d with sweetener, e with preservatives, f phosphates, g source of phenylalanine, h Antioxidants, i Flavor enhancers, j Stabilizers, k Acidification regulators



Franziskaner
WEISSBIER

				0.3 L	0.5 L
Einbecker Pils	1	On tap	4,8 %	3,50	5,-
Einbecker Landbier Helles	1	On tap	5,2 %	3,50	5,-
Einbecker Dunkel	1	0.33 L	5,0 %	3,50	
Einbecker Natur-Radler	1	0.33 L	2,5 %	3,50	
Einbecker Radler Alkoholfrei	1	0.33 L	0,0 %	3,50	
Einbecker Brauherren Alkoholfrei	1	0.33 L		3,50	
Wheat beer Hell	1	0.5 L	5,0 %		5,-
Wheat Beer Dark	1	0.5 L	5,0 %		5,-
Wheat beer alcohol-free	1	0.5 L			5,-
Myth		0.33 L	4,7 %	4,20	

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	3,50
Ramazotti	30,0	2cl	3,50

Gin

Grace Gin	45,7	2cl	7,00
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Whisky

Johnny Walker	40,0	4cl	5,50
Elsburn GER / Harz	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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Red wine

Wines by the glass

			<u>0.2 L</u>	<u>0.5 L</u>
Country wine	Greece	Dry	6,-	14,-
Country wine	Greece	semi-dry	6,-	14,-
Imiglikos Black Label	Greece	lovely	6,-	14,-

Bottled wines

0.7 L

Tsantali "Merlot Climate Climate" BIO

Grape: Merlot

Cultivation: Halkidiki

13 %

7,50

€ 24,-

Deep ruby red color. The nose is lively with aromas of ripe red berries and spicy notes.

Round on the palate with soft tannins that lead to a long, persistent finish.

Alpha Estate: "AXIA"

Grape: Xinomavro 50%, Syrah 50%.

Cultivation: Macedonia

14%

7,50

€ 25,-

Deep red colour, full-bodied with a rich body, balanced acidity,

Nuances of wood (due to the 9-12 months of aging in barrique barrels).

Alpha Estate - S.M.X

Grape: Merlot, Syrah, Xinomavro

Cultivation: Macedonia

14,5 %

€ 41,-

Intense ruby red color. Powerful and complex bouquet with aromas of red fruits & candied plum.

Full-bodied in taste, velvety with balanced ripe tannins and long-lasting aromas.

A great wine that shows what Greece has to offer.

Domaine Hatzimichalis "Cabernet Sauvignon"

Grape: Cabernet Sauvignon

Cultivation: Atalanti

14,5 %

€ 36,-

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

Grape: Mavrodaphne (fruity-dry)

Cultivation: Peloponnese

-Natural wine- 13%

€ 34,-

Biodynamic, Demeter. 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

Grape: Cabernet, Mavrodaphne, Touriga

Cultivation: Peloponnese

14,5 %

€ 43,-

90/100 Parker Punkte and 17/20 Jancis Robinson

Concentrated, full-bodied wine with seductive complexity. Matures in oak barrels for 24 months and is

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 wine

			0.2 L	0.5 L	0.75 L
Country wine	Greece	Dry	6,-	14,-	24,-
Zervas Yades Philoxenos <i>Grape: Wertzami/ Syrah</i>	Greece	Dry <i>Cultivation: Greece / Epirus</i>	29,-		
Mirios Imiglikos	Greece	lovely	6,-	14,-	24,-

Champagne & Co

Champagne Alain Thiénot			0.75 L	85,-
MOET ICE			0.75 L	85,-
Prosecco	0.1L	3,90	0.75 L	23,-
Amalia Rosé			0.75 L	49,-

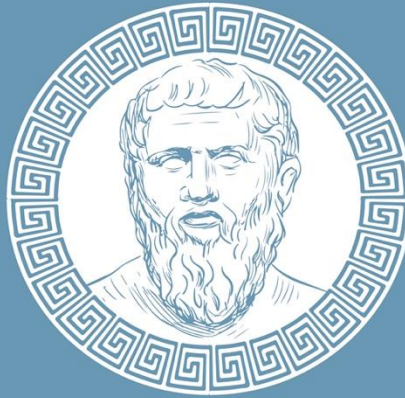
Desert wines

		0.1 L	0.2 L	0.5 L
Samos	White fortified wine	4,5,-	7,5,-	15,-
Mavrodaphne	Red fortified wine	4,5,-	7,5,-	15,-

Long drinks

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

HOTEL GOLDENER STERN



PLATON

— SEIT 1981 —

Restaurant PLATON

Family Dritsos

Bäringerstr. 6

38640 Goslar

Phone: +49 5321 23390



Hotel_Stern_Goslar
MrPlato81

www.platon-goslar.de

www.stern-goslar.de



Tripadvisor