griechische Spezialitäten

Bacchus

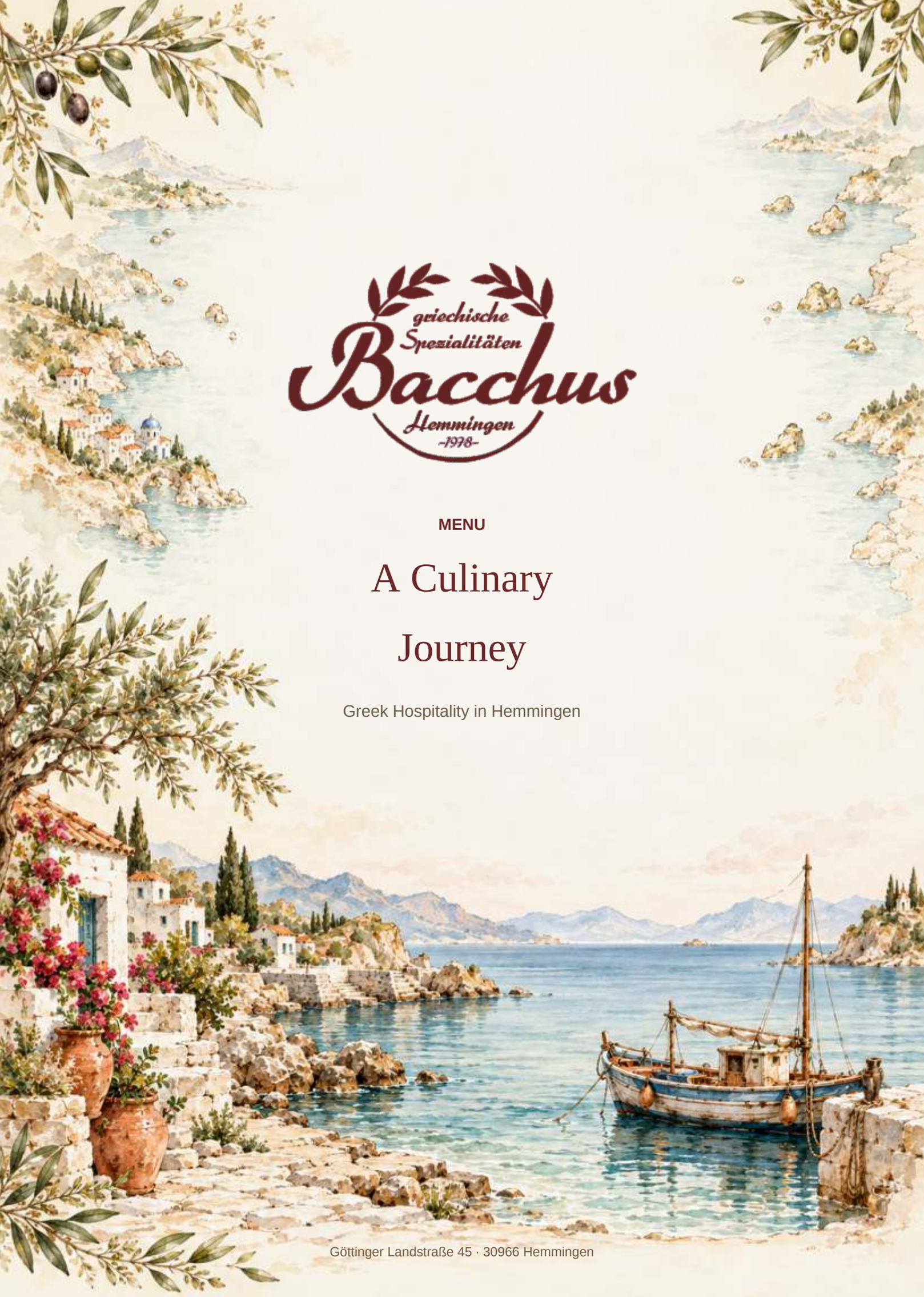
Hemmingen

-1978-

MENU

A Culinary Journey

Greek Hospitality in Hemmingen



Göttinger Landstraße 45 · 30966 Hemmingen

Kalimera & Welcome

A taste of Greece at your table.

Dear Guests,

We are delighted to welcome you to Bacchus II in Hemmingen!

Bacchus opened in Hemmingen in 1978. Today, many guests know us as their traditional Greek restaurant for delicious dishes from the grill and the skillet.

Bacchus II is also the perfect venue for birthdays, First Communions, confirmations and company celebrations for up to 40 guests.

Our experienced kitchen and service team will help make your celebration unforgettable. Our catering service also brings our cuisine to a venue of your choice. Please ask us for details, without obligation.

We want to create a place to meet, be looked after and enjoy a relaxed meal: welcoming, down-to-earth and delicious.

A warm welcome!



THE OLIVE TREE

A tree full of stories

Olives have been grown in Greece since antiquity. Their fruit and oil still belong at the table. Gnarled wood, silver leaves and sun-warmed stones evoke a landscape where food and daily life are closely entwined.

Lunch Menu

12-3 pm · Tuesday to Friday, except public holidays

31 **Tzatziki** **5,50 €**
Yoghurt with olive oil, cucumber and garlic

32 **Breaded Feta Cheese** **7,90 €**

15 **Bacchus Chef's Salad with Grilled Pork Steak** **11,90 €**
Large mixed salad with egg, cheese and freshly grilled pork steak strips, with Bacchus dressing

55 **Caesar Salad** **11,90 €**
Fresh romaine lettuce with chicken strips, croutons, Parmesan and Caesar dressing

16 **Calamari - Fried Squid** **13,90 €**
with fresh seasonal salad

17 **Gyros with Vegetable Rice or Chips** **11,50 €**
and fresh seasonal salad

37 **Baked Gyros** **15,50 €**
with rice and salad

18 **Vegetable Skillet in Metaxa Sauce** **11,90 €**
with fresh, crisp vegetables and seasonal salad

19 **Two Pork Steaks** **12,50 €**
with chips and fresh seasonal salad

199 **Breaded Schnitzel** **14,50 €**
with chips and fresh seasonal salad

20 **Fresh Grilled Beef Liver** **12,50 €**
with glazed onions, rice and salad

21 **Small Tigany - Gyros in Metaxa Sauce** **12,50 €**
with salad

22 **Grillaki - Four Seasons** **14,50 €**
Souzuki, gyros, steak, rice and salad

23 **Three Souzuki (Minced Meat Rolls)** **11,50 €**
with rice and seasonal salad

24 **Fish Fillet of the Day** **16,50 €**
on vegetables, with salad

700 **Pork Fillet in Metaxa Sauce** **13,50 €**
on vegetables, with seasonal salad

701 **Chicken Breast Fillet in Metaxa Sauce** **12,50 €**
with penne pasta and seasonal salad

702 **Bifteki Stuffed with Sheep's Cheese** **14,00 €**
with chips and seasonal salad

703 **Salmon Fillet on Penne Pasta** **16,50 €**
and seasonal salad

704 **Penne Pasta in Metaxa Sauce** **9,50 €**
with salad

705 **4 Small Cabbage Rolls** **10,50 €**

153 **Extra Bread Basket** **1,50 €**
Bread is included with all salads, skillet dishes and dips.

For information on allergens and additives, please ask our staff for the allergen list.

BREAD & DAILY LIFE

The aroma of the bakery

Bread accompanies olives, cheese and dips. It is broken, passed around and dipped in good oil. Our little bakery recalls how simple ingredients become a shared lunch.



Your Favourites

Our most popular dishes at a glance.

05 **Tzatziki** **6,50 €**
Yoghurt with olive oil, cucumber and garlic

12 **Avocado** **11,50 €**
Avocado filled with shrimp, with vinaigrette and garlic bread

101 **Bacchus Gyros** **16,90 €**
with rice and fresh seasonal salad

95 **Four Seasons Platter** **18,50 €**
Gyros, steak, Souzuki, vegetable rice and fresh seasonal salad

69 **Cheese-Stuffed Bifteki** **19,90 €**
with chips and fresh seasonal salad

92 **Fresh Grilled Beef Liver** **16,90 €**
with glazed onions, rice and fresh seasonal salad

650 **Wellness Salad with Halloumi** **11,50 €**
Large plate of fresh mixed salad, apple and orange slices, with pan-fried halloumi, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

651 **Wellness Salad with Chicken Breast** **15,50 €**
Large plate of fresh mixed salad, apple and orange slices, with pan-fried halloumi and chicken breast strips, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

165 **Gyros Skillet - Small Tigany** **16,50 €**
Gyros in Metaxa sauce with creme fraiche, fresh mushrooms and herbs, with fresh seasonal salad

172 **Chicken Breast with Penne Pasta** **15,00 €**
in a skillet with Metaxa sauce and fresh seasonal salad

145 **Calamari - Fried Squid** **19,50 €**
with fresh seasonal salad

Card payments accepted from 30 euros. Leftovers: 0,50 € packaging charge per box.



THE TAVERNA

There is still a free chair

An open door, a shaded table and time together: the taverna stands for sociable dining. Shared meals and hospitality are part of the Mediterranean's cultural heritage.

Starters

Orektika - choose, taste and share.

Cold Starters

01 **Small Appetiser Platter** **16,50 €**
Mixed orektika (cheese, shrimp, peppers, tzatziki and tarama)

02 **Olives** **4,50 €**

03 **Peppers** **4,50 €**

33 **Peppers / Grilled** **5,50 €**

04 **Dolmadakia** **5,90 €**
Rice-filled vine leaves on Greek yoghurt

05 **Tzatziki** **6,50 €**
Yoghurt with olive oil, cucumber and garlic

06 **Tarama (Fish Roe Dip)** **6,90 €**
with olive oil and lemon

07 **Cold Octopus Salad** **17,50 €**

08 **Puff Pastry Parcels** **6,90 €**
filled with cheese or spinach, with Greek shepherd's cheese cream

10 **Shepherd's Cheese Cream** **7,50 €**
Greek style

11 **Mezedes** **7,90 €**
A small selection chosen by the chef

12 **Avocado** **11,50 €**
filled with shrimp, with vinaigrette and garlic bread

Note: Bread is included with salads, skillet dishes and all dips, such as tzatziki. Extra bread costs 1,50 €.

Hot Starters

13 **Vine Leaves** **9,50 €**
filled with rice and minced meat in lemon sauce

14 **Small Cabbage Rolls** **11,90 €**
filled with rice and minced meat in lemon sauce

25 **Six Prawns** **13,90 €**
Mediterranean style - on leaf salad with fine Bacchus sauce (breaded)

266 **Chicken Soup** **6,50 €**

26 **Tomato Soup** **6,50 €**

27 **Bean Soup** **6,50 €**

28 **Mussels** **11,90 €**
oven-baked with sauce

29 **Fresh Mushrooms** **11,50 €**
fried in a small skillet with cream sauce, finished with sherry

30 **Grilled Octopus** **17,50 €**

201 **Mushroom Caps** **7,90 €**
oven-baked with a delicate Greek-style chicken sauce

Cheese Specialities

50 **Greek Sheep's Cheese** **8,90 €**
with onions and oil

51 **Greek Sheep's Cheese** **9,50 €**
oven-baked

52 **Saganaki** **9,90 €**
breaded Greek sheep's cheese

53 **Halloumi - Small Portion** **8,90 €**
Cyprus's best-known cheese on leaf salad with olive oil and balsamic dressing

54 **Corfu-Style Cheese** **11,90 €**
in puff pastry with rocket and honey



MEZEDES

Many plates, one shared evening

Mezedes are small dishes to taste and share. Olives, cheese, bread and dips sit in the centre. Order a few different dishes, pass them around and discover new flavours together.

Our Wellness Salads

Cyprus style - freshly prepared with your favourite ingredient.

650 **with Halloumi Strips** **11,50 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

651 **with Chicken Breast** **15,50 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi and chicken breast strips, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

652 **with Salmon "Athlete's Salad"** **18,50 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi, salmon, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

653 **with Lamb Loin** **19,90 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi, lamb loin, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

654 **with Prawns** **19,50 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi, prawns, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

655 **with Tuna and Egg** **14,90 €**
Large fresh mixed salad with tuna, egg, Bacchus dressing, tomatoes and cucumber

656 **with Gyros** **14,50 €**
Large fresh mixed salad with apple and orange slices, pan-fried halloumi, gyros, pumpkin seeds, pine nuts and oil-vinegar vinaigrette

Halloumi is a grilling cheese from Cyprus. Our vinaigrette: Cretan olive oil, wine vinegar and Mediterranean herbs.



OLYMPIA

An olive wreath for the winners

In Olympia, winners of the ancient games received a wreath of wild olive leaves. This simple branch stood for the highest honour, linking the olive with sporting history and Mediterranean enjoyment.

Salads & Vegetarian Dishes

Fresh from the market, garden and skillet.

Salads

40 **Attika Salad** **13,90 €**
Large mixed salad with egg, cheese and freshly grilled chicken breast strips, with Bacchus dressing

41 **Greek Village Salad** **11,90 €**
with cucumber, tomatoes, peppers, onion rings, olives, sheep's cheese and oil

42 **Bacchus Chef's Salad** **13,50 €**
Large mixed salad with egg, cheese and freshly grilled pork steak, with Bacchus dressing

43 **Caesar Salad** **14,90 €**
Fresh romaine lettuce with chicken strips, croutons and Parmesan

44 **Seasonal Salad** **5,50 €**

45 **Cabbage Salad** **3,50 €**

Vegetarian Dishes

60 **Tiropittakia & Shepherd's Cheese Salad** **9,90 €**
Four puff pastry parcels filled with cheese or spinach, with spicy Greek shepherd's cheese cream

29 **Fresh Mushrooms** **11,50 €**
fried in a small skillet with cream sauce, finished with sherry

62 **Baked Mushroom Caps** **14,50 €**
with vegetables and tomato sauce, Greek style

63 **Vegetable Skillet in Metaxa Sauce** **15,50 €**
with fresh, crisp vegetables and salad

64 **Penne Pasta Skillet in Metaxa Sauce** **11,50 €**
with salad

65 **Courgette Patties** **12,50 €**
on a lettuce leaf

Bacchus dressing: egg yolk, mustard, vinegar, oil and spices. Oil-vinegar vinaigrette: Cretan olive oil, wine vinegar and Mediterranean herbs. Halloumi: Cyprus grilling cheese (50% goat's milk, 50% sheep's milk).

For information on allergens and additives, please ask our staff for the allergen list.

FROM THE GARDEN

The gifts of the season

Vegetables, pulses and herbs shape Greek cuisine just as fish and meat do. Tomatoes, aubergines and courgettes bring colour to the plate; olive oil unites their flavours.



Meat from the Grill

Fire, good ingredients and a place at the table.

69 **Cheese-Stuffed Bifteki** **19,90 €**
with chips and fresh seasonal salad

70 **Souzuki** **15,50 €**
Minced meat rolls with seasoned vegetable rice and fresh seasonal salad

71 **Souvlaki** **17,90 €**
two meat skewers with seasoned vegetable rice and fresh seasonal salad

72 **Two Lamb Chops / Gyros** **23,50 €**
with vegetable rice and fresh seasonal salad

73 **Souvlaki Stuffed with Feta** **21,50 €**
with fresh salad and green beans

74 **"Thessaloniki" Platter** **25,50 €**
Souzuki, Souvlaki, lamb chop, chicken, vegetable rice and fresh seasonal salad

77 **"Mykonos" Platter** **21,50 €**
two pork fillets, gyros, vegetable rice and fresh seasonal salad

78 **"Centaur" Platter** **18,50 €**
one Souvlaki, gyros, vegetable rice and fresh seasonal salad

79 **"Alexander" Platter** **24,50 €**
three pork fillets, vegetable rice and fresh seasonal salad

80 **Four Chops from the Rack of Lamb** **33,50 €**

with vegetable rice and fresh seasonal salad

81 **Grill Platter** **23,50 €**
Souvlaki, gyros, steak, Souzuki, vegetable rice and fresh seasonal salad

82 **Beef Fillet Steaks (2 Pieces)** **36,00 €**
with Greek baked potato, quark sauce and fresh seasonal salad

83 **Beef Fillet / Gyros** **28,50 €**
with Greek baked potato, quark sauce and fresh seasonal salad

84 **Two Lamb Loin Steaks** **30,90 €**
with Greek baked potato, quark sauce and fresh seasonal salad

88 **Lamb Loin / Gyros** **26,50 €**
with Greek baked potato, quark sauce and fresh seasonal salad

89 **"Bacchus" Platter** **26,50 €**
Souvlaki, one lamb chop, Souzuki, gyros, vegetable rice and fresh salad

90 **"Crete" Platter** **26,50 €**
Beef and chicken breast fillet, fried onions, vegetable rice and fresh salad

91 **Lamb Platter (Mixed Grill)** **37,90 €**
2 lamb fillets, 2 lamb chops and 1 chicken fillet, with Greek baked potato, quark sauce and fresh seasonal salad

92 **Fresh Grilled Beef Liver** **16,90 €**
with glazed onions, rice and fresh seasonal salad



AROUND THE EMBERS

The grill as a meeting place

At Easter, lamb is grilled over charcoal in many parts of Greece. Families gather around the fire to wait, talk and eat together. The grill is also a place to come together.

Grill, Gyros & Oven Specialities

Our spit-roasted and cheese-baked specialities.

More from the Grill

93 **Two Lamb Skewers** **30,90 €**
with vegetable rice and fresh seasonal salad

94 **Three Grilled Lamb Fillets** **33,50 €**
with Greek baked potato, quark sauce and fresh seasonal salad

95 **Four Seasons Platter** **18,50 €**
Gyros, steak, Souzuki, vegetable rice and fresh seasonal salad

96 **Two Chicken Breast Fillets** **17,90 €**
with chips and fresh seasonal salad

Gyros Specialities

Our house-style seasoned meat, roasted on a rotating spit, served your way...

100 **No Side Dishes - Just Gyros, also perfect for sharing!** **10,90 €**

101 **with rice and fresh seasonal salad** **16,90 €**

102 **with chips and fresh seasonal salad** **16,90 €**

103 **with Metaxa sauce and cheese, oven-baked, with rice & salad** **18,50 €**

104 **with Greek baked potato, quark sauce and salad** **18,00 €**

105 **with Tzatziki and fresh seasonal salad** **17,00 €**

Oven-Baked with Cheese

103 **Gyros with Metaxa Sauce, Baked with Cheese** **18,50 €**
with rice and fresh seasonal salad

135 **Two Souzuki with Metaxa Sauce** **17,90 €**
baked with cheese, with Cretan potatoes and fresh salad

136 **Two Pork Fillets with Metaxa Sauce** **22,50 €**
baked with cheese, with Cretan potatoes and fresh salad

138 **Two Chicken Breasts with Metaxa Sauce** **21,50 €**
baked with cheese, with Cretan potatoes and fresh salad

FIRE & PATIENCE

From the old oven

Clay, stone and embers set the scene for this little culinary journey. Flavours mingle in the oven as stories are shared at the table. Sometimes time is the finest ingredient of a shared meal.



From the Sea

Fish & seafood - please ask about today's specials.

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145 **Calamari - Fried Squid** **19,50 €**
with fresh seasonal salad

146 **Scampi Skillet** **21,50 €**
5 scampi in hollandaise with lemon and herbs, served with buttered rice

147 **Poseidon Platter** **29,50 €**
Two scampi, salmon, calamari and fresh seasonal salad

148 **Five Grilled Scampi** **20,90 €**
with rice and fresh seasonal salad

149 **Salmon** **20,50 €**
with penne pasta in Metaxa sauce and fresh seasonal salad

150 **Salmon - Large Portion / Small Portion** **29,50 €**
20,50 €
with vegetable rice and fresh seasonal salad

151 **Gilthead Sea Bream (filleted on request)** **24,90 €**
with fresh vegetables and seasonal salad

152 **Pike-Perch** **21,50 €**
with fresh vegetables and seasonal salad



BY THE COAST

Between harbour and horizon

Fishing boats, nets and small harbours shape many Greek coastal towns. Craft and daily life meet along the quay. Our little scene invites you to let your gaze wander out to sea for a moment.

From the Skillet

A la Fournaris - with fresh seasonal salad.

Savoury Metaxa Sauce

With creme fraiche, fresh mushrooms and herbs.

120	**Three Pork Fillets**	**26,50 €**
122	**Two Beef Fillets**	**36,00 €**
124	**Three Lamb Fillets**	**33,00 €**
126	**Two Chicken Breast Fillets**	**21,50 €**
128	**Gyros "Large Tigany"**	**19,50 €**
130	**Two Pork Steaks**	**17,90 €**
420	**Two Pork Fillets**	**21,90 €**

All skillet dishes include a bread basket

Cassis Cream Sauce

With creme fraiche, creme de cassis, fresh mushrooms and herbs.

121	**Three Pork Fillets**	**26,90 €**
123	**Two Beef Fillets**	**36,50 €**
125	**Three Lamb Fillets**	**33,50 €**
127	**Two Chicken Breast Fillets**	**21,90 €**
129	**Gyros "Large Tigany"**	**19,90 €**
131	**Two Pork Steaks**	**18,50 €**
421	**Two Pork Fillets**	**22,50 €**

Cassis cream sauce contains creme de cassis (blackcurrant liqueur)

Side Dishes

153	**Extra Bread Basket**	**1,50 €**
154	**Garlic Bread / Pitta Bread**	**3,50 €**
155	**Chips**	**3,90 €**
156	**Vegetable Rice**	**3,50 €**
157	**Baked Potato with Dip**	**6,50 €**
158	**Cretan Potato**	**6,90 €**
159	**Warm Broad Beans**	**5,90 €**
162	**Green Beans**	**5,90 €**
160	**Cooked Aubergines**	**5,90 €**
161	**Metaxa Sauce**	**3,50 €**
163	**Portion of Vegetables**	**6,00 €**

GREEK HERBS

A garden full of aromas

Oregano, thyme and rosemary are familiar companions of Greek cooking. Among sun-warmed stones and in small gardens grow herbs whose fragrance recalls an evening by the Mediterranean.



Small but Delicious

For a smaller appetite.

Small Favourite Dishes

165 **Small Tigany** **16,50 €**
Gyros skillet in Metaxa sauce with creme fraiche, fresh mushrooms and herbs, with fresh seasonal salad

166 **A Juicy, Savoury Lamb Skewer** **21,50 €**
with fresh seasonal salad

167 **Three Chops from the Rack of Lamb** **24,90 €**
with fresh seasonal salad

168 **Two Chicken Breast Fillets** **18,90 €**
baked with cheese, served with fresh seasonal salad

169 **Beef Fillet "Minotaur"** **21,50 €**
with glazed onions and fresh seasonal salad

170 **Two Pork Fillets "Aphrodite"** **19,90 €**
baked with cheese, served with fresh seasonal salad

171 **Eight Prawns "Mediterranean Style" (Breaded)** **16,90 €**
with sauce and fresh seasonal salad

Our Small Skillets

172 **Chicken Breast Fillet** **15,00 €**
in Metaxa sauce, with penne pasta and fresh seasonal salad

173 **Pork Steak** **14,90 €**
in Metaxa sauce, with penne pasta and fresh seasonal salad

174 **Lamb Fillet** **16,90 €**
in Metaxa sauce, with penne pasta and fresh seasonal salad

175 **Chicken Breast Fillet** **17,90 €**
in Metaxa sauce, with vegetables and fresh seasonal salad

176 **Pork Steak** **17,50 €**
in Metaxa sauce, with vegetables and fresh seasonal salad

177 **Lamb Fillet** **19,50 €**
in Metaxa sauce, with vegetables and fresh seasonal salad



A LITTLE TEMPTATION

Aphrodite's recommendation

Our Aphrodite invites you to enjoy two pork fillets, baked with cheese and served with salad. A kitchen recommendation for a smaller appetite, with a tribute to the Greek goddess of love.

For Our Younger Guests

Eat, laugh and discover together.

180 **Rumpelstiltskin Schnitzel** — **9,50 €**
small breaded schnitzel with chips and a small plate of cucumber

181 **Little Red Riding Hood** — **8,90 €**
Souvlaki with chips and a small plate of cucumber

182 **Tom Thumb** — **8,50 €**
Two Souzuki with chips and a small plate of cucumber

183 **Donald Duck** — **9,00 €**
small gyros with chips and a small plate of cucumber

184 **Snow White** — **10,50 €**
small steak, gyros, chips and a small plate of cucumber

185 **Dino Chicken Nuggets** — **8,50 €**
four small chicken breast schnitzels with chips and a small plate of cucumber

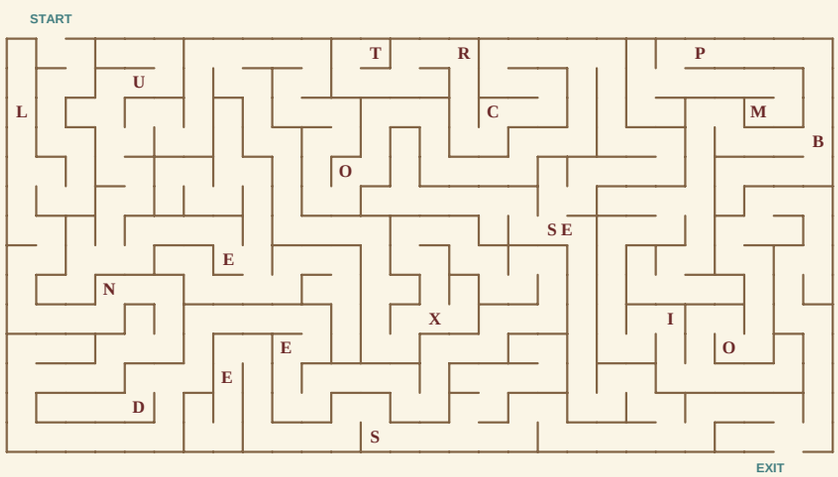
186 **Nemo Platter** — **8,90 €**
four fish fingers with chips and a small plate of cucumber

187 **Penne Pasta** — **7,50 €**
in Metaxa sauce, with a small plate of cucumber

BACCHUS / FOR LITTLE EXPLORERS

Escape the Labyrinth!

Show Theseus the way from START to EXIT. Follow only open passages. Dead ends lead you astray - and you must not jump over walls!



Discover the secret island.

Five letters lie on the correct path. Read them from start to exit and guess the island's name.

Ariadne's clever idea:

Legend tells of the Minotaur on the Greek island of Crete: a creature with a human body and a bull's head.

Theseus entered its labyrinth. Ariadne gave him a ball of wool to mark his path and find his way out again.



Desserts

A sweet finish. And time for a coffee.

191 **Heraklion Ice Cream** — **6,00 €**
Vanilla ice cream with raspberry sauce

192 **Aphrodite Ice Cream** — **6,00 €**
Vanilla ice cream with chocolate sauce

194 **Yoghurt with Greek Honey** — **7,00 €**
with walnuts

195 **Galaktobourekon** — **7,00 €**
Puff pastry dessert with cream filling

196 **Chocolate Souffle** — **6,90 €**
with a molten chocolate centre

197 **Greek Cake** — **7,00 €**

Please ask about our other Greek desserts!

Coffee & Tea

378	**Greek Mocha**	**3,50 €**	401	**Espresso**	**2,90 €**
379	**Cup of Coffee**	**2,50 €**	402	**Double Espresso**	**3,90 €**
380	**Tea**	**2,50 €**	403	**Cafe au Lait**	**4,50 €**
400	**Cappuccino**	**3,50 €**			



HONEY & NUTS

Greece's sweet side

Honey, nuts and delicate pastry feature in many Greek desserts. Crisp or creamy, a little sweetness rounds off the meal. And there is usually still time for conversation over coffee.

Drinks

Served chilled - for a relaxed evening.

Beers

335	**Ratskeller Draught**	0,3 l	**3,90 €**
336	**Ratskeller Draught**	0,4 l	**4,50 €**
334	**Shandy**	0,3 l	**3,90 €**
337	**Shandy**	0,4 l	**4,50 €**
338	**Franziskaner Dark**	0,5 l	**5,90 €**
339	**Franziskaner Pale**	0,5 l	**5,90 €**
	Assorted Pale Beers	0,3 l	**4,50 €**
342	**Franziskaner Alcohol-Free**	0,5 l	**5,90 €**
340	**Malt Beer**	0,33 l	**3,90 €**
341	**Beck's Alcohol-Free**	0,33 l	**3,90 €**

Aperitifs & Spirits

365	**Sherry**	5 cl	**3,90 €**
806	**Prosecco, Dry** Nardi Giordano, Italy	0,1 l	**3,90 €**
381	**Ouzo on Ice**	2 cl	**2,90 €**
368	**House Ouzo**	2 cl	**2,50 €**
367	**Ouzo Pilavas 40%**	2 cl	**2,90 €**
370	**Ouzo Plomari 40%**	2 cl	**2,90 €**
369	**Tsipouro - Greek Pomace Brandy**	2 cl	**3,90 €**
376	**Metaxa**	2 cl	**3,90 €**
371	**Linie Aquavit**	2 cl	**3,50 €**
372	**Fernet Branca**	2 cl	**2,90 €**
377	**Averna / Ramazzotti**	2 cl	**3,90 €**
373	**Vodka**	2 cl	**3,50 €**
366	**Campari Orange**		**8,90 €**
392	**Vodka Lemon**		**8,90 €**
374	**Whisky Cola**		**8,90 €**
375	**Bacardi Cola**		**8,90 €**
382	**Aperol Sprizz**		**8,90 €**
393	**Sarti Sprizz**		**8,90 €**
395	**Limoncello**		**3,00 €**

Soft Drinks

343	**Cola**	0,2 l	**2,90 €**
344	**Cola**	0,4 l	**4,90 €**
345	**Diet Cola**	0,2 l	**2,90 €**
346	**Diet Cola**	0,4 l	**4,90 €**
390	**Cola/Orange Mix**	0,2 l	**2,90 €**
391	**Cola/Orange Mix**	0,4 l	**4,90 €**
347	**Orange Soft Drink**	0,2 l	**2,90 €**
348	**Orange Soft Drink**	0,4 l	**4,90 €**
349	**Lemon Soft Drink**	0,2 l	**2,90 €**
350	**Lemon Soft Drink**	0,4 l	**4,90 €**
351	**Iced Tea**	0,2 l	**2,90 €**
352	**Iced Tea**	0,4 l	**4,50 €**
353	**Orange Juice**	0,2 l	**3,50 €**
354	**Apple Juice**	0,2 l	**2,90 €**
355	**Blackcurrant Juice**	0,2 l	**3,50 €**
356	**Apple Juice Spritzer**	0,2 l	**2,90 €**
357	**Apple Juice Spritzer**	0,4 l	**4,90 €**
396	**Blackcurrant Spritzer**	0,4 l	**4,90 €**
389	**Rhubarb Spritzer**	0,33 l	**4,50 €**
358	**Korpi Mineral Water**	0,33 l	**3,50 €**
359	**Korpi Mineral Water**	1,0 l	**7,90 €**
360	**Korpi Still Water**	0,5 l	**4,50 €**
361	**Schweppes Ginger Ale**	0,2 l	**3,90 €**
362	**Schweppes Bitter Lemon**	0,2 l	**3,90 €**
363	**Schweppes Tonic Water**	0,2 l	**3,90 €**

PARÉA

A cool glass, good company

Parea is the Greek word for being together in good company. With lemonade, a cold beer or a glass of wine, a break in the shade becomes shared time. People talk, laugh and let daily life wait a little.



Celebrate at Bacchus II

For special moments.

Looking for the right venue for your next company celebration or birthday party? Why not celebrate here at our restaurant?

Our separate rooms are ideal for company events, birthdays, Christmas parties, weddings and other occasions. They accommodate up to 40 guests.

Have questions or special requests? Simply speak to our staff. We look forward to welcoming you and your guests.

Yours, Theodoros Stampoulis

Visit & Reservations

Tuesday - Sunday
12-3 pm and 6-11 pm

Telephone 0511 / 42 71 86
Göttinger Landstraße 45 · 30966 Hemmingen
www.bacchus-hemmingen.de

Card payments accepted from 30 euros. Leftovers: 0,50 € packaging charge per box.



HOSPITALITY

A long table brings us together

Sharing a meal creates closeness. Hospitality, passing on recipes and seasonal celebrations are all part of the Mediterranean's cultural heritage. Every place at the table can be the start of a new story.

griechische Spezialitäten

Bacchus

Hemmingen

-1978-

WINE LIST

A Glass of Wine.

A Good Story.

Dionysus, the Greek god of wine, was called Bacchus by the Romans. Our namesake accompanies you through the wine list.

Greek wines and selected international companions



Wines by the Glass

A glass of Greece - white, rosé or red.

White Wine

312	**Country Wine - White, Dry**	0,2 l	**6,90 €**
383	**Country Wine - White, Dry**	0,5 l	**14,50 €**
313	**Retsina - Resinated, Dry**	0,2 l	**6,90 €**
384	**Retsina - Resinated, Dry**	0,5 l	**14,50 €**
314	**Imiglykos - White, Medium Sweet**	0,2 l	**6,90 €**
385	**Imiglykos - White, Medium Sweet**	0,5 l	**14,50 €**
315	**Samos - Fruity Fortified Wine**	0,2 l	**7,50 €**
316	**Wine Spritzer**	0,2 l	**6,50 €**
397	**Moschofilero - Dry**	0,2 l	**7,90 €**

Rosé

317	**Country Wine - Rosé, Dry**	0,2 l	**6,90 €**
386	**Country Wine - Rosé, Dry**	0,5 l	**14,50 €**

Red Wine

318	**Country Wine - Red, Dry**	0,2 l	**6,90 €**
387	**Country Wine - Red, Dry**	0,5 l	**14,50 €**
319	**Imiglykos - Red, Medium Sweet**	0,2 l	**6,90 €**
388	**Imiglykos - Red, Medium Sweet**	0,5 l	**14,50 €**
320	**Mavrodaphne - Red, Sweet**	0,2 l	**7,90 €**
394	**Boutari Naoussa - Red, Dry**	0,2 l	**7,50 €**
613	**Skouras - Red, Dry, Fruity**	0,2 l	**7,90 €**



GREEK VINES

Names with a home

Moschofilero is closely linked to Mantinia, Agiorgitiko to Nemea. Both wine regions are on the Peloponnese. Discovering these names on the menu takes you on a small journey through Greece with your glass.

Greek Bottled Wines

Selected white and red wines - all 0,75 l.

Greek White Wines

302 **Moschofilero - Dry** 0,75 l **27,90 €**
One of Greece's most popular and successful dry white wines, with intense floral and citrus flavours. The bouquet is dominated by notes of mint, herbs and orange blossom.

304 **Alpha Estate Malagouzia** 0,75 l **32,00 €**
Exotic aromas of rose, passion fruit and honeydew melon lend enticing depth. Fresh and aromatic, with a long, clean finish: a modern Greek wine with character.

321 **Amethystos - Dry** 0,75 l **35,90 €**
A classic among the fine wines of Drama in northern Greece. Full of character, with a splendid bouquet, intense exotic fruit aromas and a distinctive finish.

309 **Imiglikos - Medium Sweet** 0,75 l **21,50 €**
A semi-sweet country wine with fruity notes. Ideal as a dessert wine or for a sociable dinner with delicious Mediterranean dishes.

311 **Naussa Boutari - Dry** 0,75 l **27,50 €**
This well-balanced, single-varietal red pairs well with hearty meat dishes, casseroles and savoury cheese specialities. A lasting finish.

327 **Amethystos - Dry** 0,75 l **37,90 €**
From the leading Costa Lazaridi estate. Cabernet Sauvignon, Merlot and Greek Agiorgitiko combine in an elegant wine with complex aromas of red forest fruits. Full-bodied on the palate, with a lasting, velvety-smooth finish.

328 **Skouras - Agiorgitiko Nemea Saint George - Dry** 0,75 l **28,50 €**
A dry, single-varietal red from the Peloponnese. A fruity, balanced bouquet with aromas of anise, blackberry, cherry and cinnamon.

AMPHORAE ON THE MOVE

Wine travelled early on

In antiquity, amphorae stored and transported wine and other foods. Their shapes and painted surfaces still tell us about trade, craftsmanship and the everyday world of their owners.



More Wines

Recommended by Hildebrandt wine merchants ...

White Wines

Riesling, Dry — 0,2 l **6,90 €** / 0,75 l **25,90 €**
Hammel Estate, Palatinate
fresh green apple, peach, lively mineral notes

Gutedel, Dry — 0,2 l **6,90 €** / 0,75 l **25,90 €**
Zotz Estate, Baden
yellow fruit, light and easy-drinking

Pinot Gris, Dry — 0,2 l **6,90 €** / 0,75 l **25,90 €**
Gröhl Estate, Rheinhessen
rich yet restrained, low acidity, almonds, pear

Chardonnay + Pinot Blanc, Dry — 0,2 l **6,90 €** / 0,75 l **25,90 €**
Meyer Estate, Palatinate
white blossom on the nose, mineral on the palate

Rosé & Prosecco

Merlot Rosé, Dry — 0,2 l **6,90 €** / 0,75 l **25,90 €**
Gies Estate, Palatinate
delicate cassis, hints of raspberry and strawberry, soft and velvety

Prosecco Vino Frizzante, Dry — 0,1 l **3,90 €** / 0,75 l **22,50 €**
Nardi Giordano, Italy
fresh green apple, low acidity, easy-drinking



WINE PRESS & CELLAR

From vineyard to glass

Harvest is only the beginning. The next steps from grape to wine take place in the cellar. Our little wine-press scene recalls handwork, patience and the people behind every good glass.