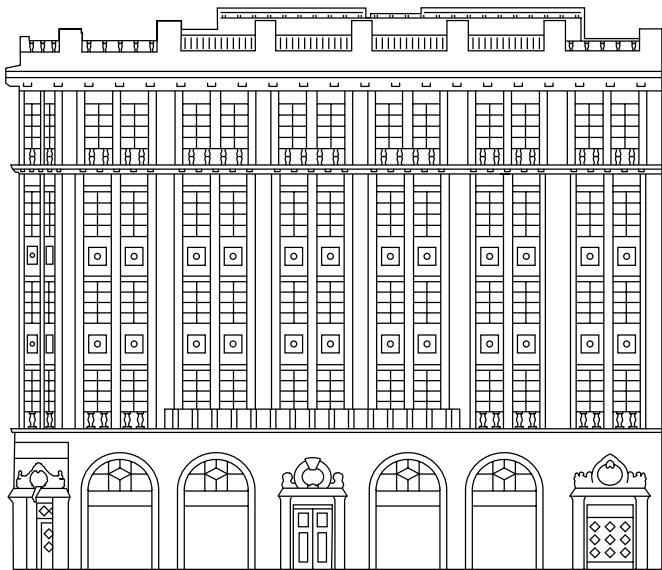


THE DOLLI®

AT ACROPOLIS

Pâtisserie



The Dolli Afternoon Tea / Coffee

15:30 - 18:30

Chocolate, Fruit & Freshly Baked Biscotti

Cotton Candy

Handmade Little Pastries

Traditional Scones

with clotted cream & Dolli's thyme honey

Cold Sandwiches Classic Selection

salmon, egg, chicken, cucumber

Tea, Herbal Infusion or Coffee of your choice

€55

with a Glass of Champagne (125ml)

€68



THE DOLLI PÂTISSERIE

11:00 - 19:00

The Pâtisserie	€18
cakes, pastries & selection of desserts	
Soufflé Anglaise	€16
hot chocolate soufflé, vanilla ice cream	
Éclair	€16
chestnut cream, cinnamon biscuit, vanilla	
Athenian Pastry Showcase	€16
selected from classic old pâtisseries	

CANAPÉS

Tramezzini (4pcs)	€20
with cream cheese, vegetables, fig & pistachio	
Brioche (4pcs)	€20
with foie gras terrine & Porto	
Salmon Balik	€24
with homemade blinis, fresh cream & red caviar	
THE DOLLI® Tower	€34
A splendid selection of luxe canapés & fresh pastries served in a 3-tier silver stand	

COFFEE

ESPRESSO Method — Single Estate Guatemala Entre Volcanes

Cup profile: Caramel, milk chocolate, mild acidity, orange peel in the aftertaste

Espresso (ristretto, normale, lungo)	€ 5
Espresso macchiato	€ 5
Espresso double	€ 7
Espresso affogato	€ 10
Cappuccino	€ 7
Cappuccino double	€ 8
Café latte	€ 7
Flat white	€ 8
Freddo espresso	€ 7
Freddo cappuccino	€ 8
Freddo café latte	€ 8

FILTER COFFEE Specialty Coffees

Hand Brew, Premium Estate, Costa Rica, V60 Method € 8

Cup profile: sweet dark chocolate, fruity acidity, round body, clean aftertaste

Hand Brew, Elida Geisha, Panama, V60 Method € 15

Cup profile: jasmine, tropical fruits, papaya, sweet candy, delicate acidity, juicy, lingering

Cold Brew, Hariti, Single Estate Sidamo, Ethiopia € 9

Cup profile: bergamot, spicy, chocolate, sweet acidity, fine silky body, very smooth

CHOCOLATE

Chocolate	€ 7
Chocolate bitter	€ 8

SELECTION OF TEAS & HERBAL INFUSIONS € 7