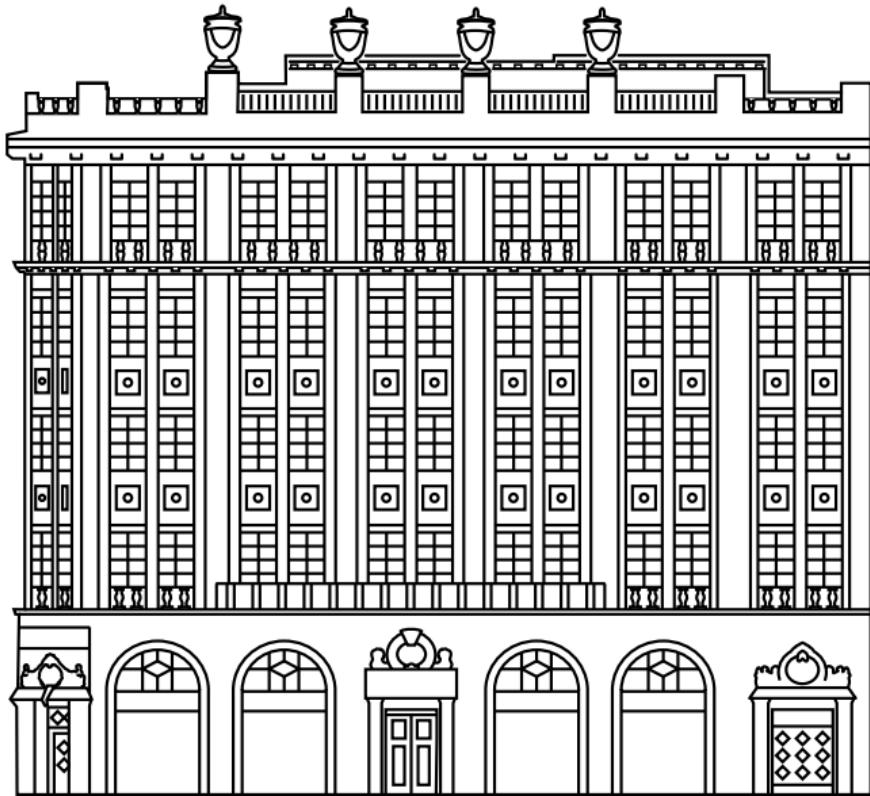


THE DOLLI®
AT ACROPOLIS

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 & THE DOLLI's thyme honey

Cold Sandwiches Classic Selection

salmon, egg, chicken, cucumber

Tea, Herbal Infusion or Coffee of your choice

Shared Table Experience | 55 € per person

with a Glass of Champagne (125ml)

Shared Table Experience | 68 € per person



**Please reserve 24 hours in advance.
Same-day orders subject to availability.**

BOOK

THE DOLLI PÂTISSERIE

The Pâtisserie 11:00 - 19:00	20 €
cakes, pastries & selection of desserts	
Chestnut tart	18 €
White chocolate cream with chestnut, marron glacé, chocolate ice cream	
Chocolate soufflé	18 €
Hazelnut praline, vanilla ice cream	
Galaktompoureko	18 €
Caramelized Beirut pastry, semolina cream, honey syrup, kaimaki ice cream	
Tiramisu	18 €
Namelaka Mascarpone flavored with maple syrup, roasted espresso coffee, cacao	
The Athenian Cake	18 €
THE DOLLI's historical pâtisserie	

CANAPÉS

Tramezzini (4pcs)	20 €
cream cheese, vegetables, fig & pistachio	
Sea bass (6pcs)	24 €
carpaccio, green apple, chives, mango	
Salmon Balik	24 €
homemade blinis, fresh cream & red caviar	
THE DOLLI® Tower	34 €
A splendid selection of luxe canapés & fresh pastries served on a 3-tier silver stand	

Pâtisserie

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 €
Caffè latte	7 €
Flat white	8 €
Freddo espresso	7 €
Freddo cappuccino	8 €
Freddo caffè 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 €