



THE MET HOTEL

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**MARRIOTT
BONVOY®**

For reservations, please contact us at themethotel@chandris.gr or call at +30 2310 017 000



Celebrate Easter in style at The Met Hotel!

Enjoy a two-night stay from Holy Saturday to Easter Monday, complete with elegant seasonal touches. Indulge in our complimentary Easter treats, including traditional candles, eggs, and tsoureki.

Enhance your experience with a sophisticated Resurrection dinner and a festive Easter Sunday Feast. Make this Easter unforgettable with a luxurious stay in Thessaloniki!

Easter Package Rate: 450€

Including

STAY

Double room, from Holy Saturday, April 19th , to Monday, April 21st,
including daily breakfast

DINE

Resurrection Dinner for two at Avenue Restaurant
Easter Sunday Feast for two at Avenue Restaurant

ENJOY

Free access to our indoor pool, jacuzzi and gym

A 15% discount at our Spa therapies

Complimentary underground parking

Seasonal amenities

Resurrection Dinner

Set menu at Avenue Restaurant
19th of April, from 23:00 to 01:00

Traditional Magiritsa

a traditional Greek soup made with lamb offal, herbs and a rich egg-lemon sauce



Variety of spreads

Mount Athos-style eggplant salad, spicy cheese spread and tzatziki



Greek salad & Politiki salad



Platter with

Roast lamb with grilled sauce

Traditional stuffing with raisins, liver and fresh herbs

Kokoretsi served with lemon and oregano sauce

The above are accompanied by
oven-baked potatoes with olive oil, lemon juice, and oregano, grilled vegetables
and fresh herbs



Handmade Greek Baklava

Crispy meringues with Masticha from Chios, whipped cream and fresh strawberries.



Variety of Greek cheeses with dried fruits

Easter Sunday Feast

Buffet at Avenue Restaurant
20th of April, from 13:00

Easter Soup

Magiritsa, a traditional Greek liver and egg lemon herb soup

Bakery Corner

White & black baguette

A variety of freshly baked bread

Focaccia with eggplant & rosemary

Slices of country bread & multigrain bread

Tsoureki, traditional Easter bread & red eggs

Salads & Appetizer

A variety of spreads; eggplant salad from Mount Athos,

Spicy cheese salad and tzatziki

Cabbage and carrot salad

Beetroot salad with yogurt, garlic, parsley and olive oil

Potatoes, caramelized onion, bacon, gherkins, mayo with Dijon mustard and oregano

Greek salad

Tabbouleh with fresh spearmint

Penne pasta with cherry tomatoes, mozzarella and basil

Mixed green leaf salad with fresh herbs and honey dressing

A variety of olive oil and marinated olives

Selection of cold cuts and breadsticks

A variety of Greek cheeses with dried fruits

Live Carving

Lamb on the spit and traditional stuffing with raisins, liver and fresh herbs

Main Dishes

Oven baked baby potatoes with olive oil, lemon juice and oregano

Oven baked vegetables with fresh herbs

Tsigerosarmades, stuffed lamb liver

Kokoretsi, traditional Greek delicacy

Kontosouvli, tender pork meat

Lamb fricassée with egg lemon sauce

Grilled homemade burgers & sausages with pita bread

Desserts

Fresh fruit slices with honey syrup and lavender

Greek traditional syrup sweets; baklava, walnut pie and ravani

Crispy violet sweets with whipped cream and forest fruits

Chocolate bar with banana mousse and peanuts

Red velvet bar with lemon cream and strawberries

Freshly baked almond tarts with pistachio from Aegina and milk chocolate



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