



Easter

at The MET

Stay · Dine · Celebrate

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



Celebrate Easter at The Met Hotel.

Stay with us from Holy Saturday to Easter Monday and enjoy a relaxed, festive atmosphere with thoughtful seasonal touches.

We'll welcome you with traditional Easter treats like candles, red eggs, and tsoureki.

Join us for a special Resurrection dinner and an Easter Sunday feast, and experience Thessaloniki at its best during one of the most beautiful times of the year.

Easter Package Rate: 450€

Including

STAY

Double room, from Holy Saturday, April 11th , to Monday, April 13th, 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
11th 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
12th 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

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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