

# Week 15.11.- 19.11.

11:30 to 15:00

Menu: soup or salad/ main dish

Menu veggie – 12,00

Menu (fish/meat)– 13,00

main dish veggie - 8,50

main dish (fish/meat) - 9,50

salad or soup – 5,50

## Soup:

Cream of cauliflower soup

with herb yogurt G, L

or Leaf salad with goat cheese and vanilla

tomatoes G

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## MONDAY

Chicken stew with basmati rice  
and parsley G

Braised winter vegetables  
with cream polenta N, P

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## WEDNESDAY

Roasted amour carp  
in pumpkin broth and potatoes A, D

Cheese spaetzle with salad A, C, G

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## FRIDAY

Beef lasagna al forno with salad A, C, G, L

Fried melanzani  
with adjika dressing and bulgur A

## TUESDAY

Boiled shoulder sherz1  
with carrots and bread horseradish A, C, G, L

Oriental turnips  
with pea bread dumplings A, C, G, P

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## THURSDAY

Wild boar goulash with herb spaetzle  
and cranberries A, C, G

Risotto with red beets,  
horseradish and pea vegetables G

# A la Carte

11:30 to 15:30

<u>Stuffed carrots</u> with walnuts, onions, saffron and herbs <small>H</small>	6,50
<u>Eggplant roll with walnut filling</u> , fresh herbs, pomegranate seeds and bread (vegan) <small>H,L</small>	6,50
<u>Red beet salad</u> with parsley, coriander, dill and herring <small>C,D</small>	6,50
<u>Hommus</u> : chickpea spread with olives, vegetables sticks, served with pita bread (vegan) <small>A,N</small>	6,50
<u>Georgian salad</u> with adjika sauce (vegan)	6,50
<u>Khachapuri</u> : flat yeast dough cake with mozzarella and soft cheese filling <small>A,G</small>	8,00
<u>Red lentil soup</u> with tahina-yogurt & pomegranate seeds <small>G,L,N</small>	5,50
<u>Kwerebi</u> : Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) <small>A,C,G</small>	15,00
<u>Pita bread filled with roasted chicken strips</u> and vegetables, served with a spicy adjika-dip <small>A,C,G,L,M,N</small>	15,00
<u>Khinkali</u> : dumplings with meat filling (app. 20 min) <small>A,C</small>	15,00
<u>Braised lamb in red wine</u> with caramelized quince and creamy polenta <small>A,C</small>	19,50
<u>Duett of crème brûlée</u> : tonka beans and orange, with fruit coulis <small>C,G</small>	9,00
<u>Winter fruits in rum</u> with vanilla ice cream on the side and almond cookie <small>G,O</small>	7,00
<u>Sorbet</u> of mango, peach and raspberries on fresh fruit	8,50

all prices in Euro incl. tax