

Week  
03.01.-  
07.01.

Soup:

Sour and spicy pumpkin cream soup G, L

or

Couscous tabouleh with almond slivers H, L

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**MONDAY**

Spaghetti in herb cream sauce  
with raw ham and rucola A, C, G

Bulgur balls with goat cheese  
and tomato chutney A, G

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**WEDNESDAY**

Roasted salmon trout fillet  
on leaf spinach, sweet potato  
and horseradish D

Oriental lentil curry  
with peppers and tomatoes P

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**FRIDAY**

Roasted chicken fillet  
with pumpkin vegetables and polenta G, P

Bean ragout with adjika cream and fresh  
herbs G, L, P

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

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**TUESDAY**

Lamb stew with mashed potatoes  
and carrot vegetables L

Chickpea salsa  
with lime cream G, L

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**THURSDAY**

Holiday

Breakfast a la carte  
from 09:00 to 14:30

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Café Ansari

all prices in Euro incl. tax.

# 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

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