

Lunch menu

9. to 13. May

11:30 to 15:00

Menu: Soup or salad/ main course
Menu veggy — 12,00
Menu (fish/meat)— 13,00
main course veggy - 8,50
Main course (fish/meat) - 9,50
Leaf salad or soup — 5,00

Soup of the day

Salad: Fresh kohlrabi - carrot salad
with rucola and nuts L, H

MONDAY

Grilled chicken fillet
on braised summer vegetables
and polenta G, L

Wild garlic kimchi with summer
vegetables and Mediterranean polenta
G, L

TUESDAY

Braised chicken leg
on creamy oven vegetables
and basmati rice G, L

Creamy linguine with curried vegetables
and pomegranate A, C, L

WEDNESDAY

Roasted fillet of local freshwater fish
on fennel vegetables and dill potatoes
A, D, G, L

Vegetarian paella with candied
cherry tomatoes and citrus aroma L

THURSDAY

Meatballs in herbal cream sauce
with asparagus and mashed potatoes
A, C, G, L

Chickpea stew with mushrooms and root
vegetables L

FRIDAY

Roasted pink beef shank
with chimichuri, roasted vegetables
and rosemary potatoes A, L

Oriental vegetable pan
with couscous and coriander L

A la Carte

11:30 to 15:30

Stuffed carrots with walnuts, onions, saffron and herbs H	6,80
Eggplant roll with walnut filling, fresh herbs, pomegranate seeds and bread (vegan) H,L	6,80
Red beet salad with parsley, coriander, dill and herring C,D	6,50
Hommus: chickpea spread with olives, vegetables sticks, served with pita bread (vegan) A,N	6,80
Georgian salad with adjika sauce (vegan)	6,80
Khachapuri: flat yeast dough cake with mozzarella and soft cheese filling A,G	8,00
Red lentil soup with tahina-yogurt & pomegranate seeds G,L,N	5,50
<u>Grilled aubergine</u> with adjika paste, oriental mango yogurt and herb couscous A, G	16,50
Kwerebi: Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) A,C,G	15,00
Pita bread filled with roasted chicken strips and vegetables, served with a spicy adjika-dip A,C,G,L,M,N	15,00
Khinkali: dumplings with meat filling (app. 20 min) A,C	15,00
Tschakapuli: Braised 'Mattigtaler' lamb with taragon leaves, green asparagus and creamy polenta A, G, L, O	19,50
Duett of crème brûlée: tonka beans and orange, with fruit coulis C,G	9,00
Semolina flummery with fruit coulis and almond waffle A, C, G, H	8,00
Sorbet of mango, peach and raspberries on fresh fruit	8,50

