

Lunch menu 20. to 24. June

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: Crunchy celery salad with apple
and ruccola L, M

MONDAY

Braised lamb
with lemon, fresh herbs
and baked potato o

Lentil coconut curry with pickled
mushrooms and tomato chutney A, G

TUESDAY

Beef paillard on couscous cauliflower
tabouleh and chili mayonnaise A, C, L, M

Grilled melanzani
with sesame seeds, lemon and garlic
served with bitter lettuce N

WEDNESDAY

Poached char filet
on potato-horseradish puree
and root vegetables D, G

Chickpea and tomato ragout
with green asparagus and coriander P

THURSDAY

Stuffed chicken breast with herbs
and creamy vegetable rice C, F, L

Braised carrot
on frisee, walnuts
and pomegranate seeds H,

FRIDAY

Chicken fillet strips
on zucchini-lime vegetables
and polenta A, G, L

Tagliatelle in coriander-orange nage
with sugar snap peas and artichokes
A, C, G

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

