

Lunch Menu

8. - 12.

August

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: Peach -tomato salad with lemon dressing and goat cheese

MONDAY

Tagliatelle Frutti di Mare in white wine sauce and french beans A,B,C,D,R

Tagliatelle al Pomodoro with parmesan and basil A,C,G

TUESDAY

Chicken breast strips in orange sauce with rice and broccoli

Stuffed Portobello mushrooms with root vegetable chutney on couscous salad A,L,O

WEDNESDAY

Roasted catfish fillet on cream of cauliflower and duches potato A,C,D,G

Grilled mushroom skewers with slices of polenta and pea pesto G,H,L

THURSDAY

Grilled rump steak with grilled carrots and potato gratin A

Grilled pak choi with salsa brava and potato gratin A,O

FRIDAY

Pulled Pork Pita with Coleslaw and Barbecue Sauce A,F,N,O

Grilled artichokes on glass noodle salad with ginger, lime and mint O

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
<u>Kwerebi</u> : Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) A,C,G	15,00
<u>Pita bread filled with roasted chicken</u> strips and vegetables, served with a spicy adjika-dip A,C,G,L,M,N	15,00
<u>Khinkali</u> : dumplings with meat filling (app. 20 min) A,C	15,00
<u>Tschakapuli</u> : Braised 'Mattigtaler' lamb with taragon leaves, green asparagus and creamy polenta A, G, L, O	21,00
<u>Duett of crème brûlée</u> : tonka beans and orange, with fruit coulis C,G	9,00
<u>Semolina flummery</u> with fruit coulis and almond waffle A, C, G, H	8,00
<u>Sorbet</u> of mango, peach and raspberries on fresh fruit	8,50

