

Lunch Menu

19.09 – 23.09.

11:30 to 15:00

Menu: Soup or salad/ main course
Menu veggy – 13,5,0
Menu (fish/meat)– 14,5,0
main course veggy - 9,50
Main course (fish/meat) - 10,50
Leaf salad or soup – 5,50

Soup of the day

Salad: Bulgur salad with marinated mushrooms and pumpkin

MONDAY

Rissoles on creamed potatoes and carrots

Curry-lime cabbage with braised fennel and potatoes

TUESDAY

Pork neck roast with cabbage and serviettenknödel

Roasted zucchini on red lentil cream and parsley

WEDNESDAY

Baked catfish filet with sauce tartare and potato salad

Stuffed pepper with goat cheese, tomatoes and quinoa

THURSDAY

Chicken curry with basmati rice, apple and fresh coriander

Leaf spinach with creamed potatoes and poached egg

FRIDAY

Paprika chicken with tagliatelle and fresh herbs

Grilled aubergine with tomato hummus and salad

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

