

Lunch Menu

21.11.-
25.11.

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: Crunchy romaine lettuce with celery, apple and sour cream dressing

MONDAY

Spicy marinated chicken fillet with mashed potatoes, carrots and herbal yogurt L

Braised cauliflower and pepper with quinoa and goat cheese G

TUESDAY

Braised lamb with root vegetables and creamy tender wheat P

Herbal couscous with confected spicy tomatoes and celery A,C,L,

WEDNESDAY

Fried pollack patties with dill mustard sauce on fried potatoes and romanisch D

Oriental lentil ragout with „serviertenknödel“ and chives L

THURSDAY

Fried chicken strips with potatoe salad with lamb's lettuce and pumpkin seed oil L,P

Pumpkin on creamed potatoes and parsnip G

FRIDAY

Beef meatballs in tomato sauce and herbal linguine L

Grilled aubergine with sesame and lemon on smoked pepper cream A,G

A la Carte

11:30 to 15:30

<u>Stuffed carrots</u> with walnuts, onions, saffron and herbs H	6,80
<u>Eggplant roll</u> with walnut filling, fresh herbs, pomegranate seeds and bread (vegan) H,L	7,00
<u>Red beet salad</u> with parsley, coriander, dill and herring C,D	7,00
<u>Hummus</u> : chickpea spread with olives, vegetables sticks, served with pita bread (vegan) A,N	7,00
Georgian salad with adjika sauce (vegan)	6,80
<u>Khachapuri</u> : flat yeast dough cake with mozzarella and soft cheese filling A,G	9,00
<u>Red lentil soup</u> 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	17,00
<u>Kwerebi</u> : Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) A,C,G	16,00
<u>Pita bread filled with roasted chicken</u> strips and vegetables, served with a spicy adjika-dip A,C,G,L,M,N	16,50
<u>Khinkali</u> : dumplings with meat filling (app. 20 min) A,C	17,00
<u>Tschakapuli</u> : Braised Lamb in red wine with caramelized quince, fresh herbs and creamy polenta A, G, L, O	21,50
<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

