

Lunch Menu

23.01- 27.01.

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: Pickled curry tomato salad with arugula and soft cheese G

MONDAY

Chicken skewers on herbal rice with capers and pepper

Cocos- couscous with spicy fried vegetables and fresh coriander A, L

TUESDAY

Minced patties on mashed potato- topinambour and raw marinated celery A, C, G, L

Braised carrots with walnuts and lentil cream G, H, L, P

WEDNESDAY

Oriental fish stew with chickpeas and pumpkin vegetables D, L, P

Home made hash browns with zucchini ragout and oven tomatoes A, C, G

THURSDAY

Rose loin steak on creamy parsnips and mushrooms G, L

Pumpkin lasagne with parsley pesto and bitter salads A, G, H

FRIDAY

Braised lamb with potatoes, root vegetables and apple L

Mashed Potato-sesame with braised kohlrabi cauliflower vegetables G, L, N

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

