

# Lunch Menu

## 06.02.- 10.02.

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: Celery salad with creamy apple  
and spicy nuts G,L,H

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### MONDAY

Roasted chicken fillet with creamy  
parsnips and thyme-potatoes G

Vegetable patties with tartar sauce and  
salad C,G,L

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### TUESDAY

Juicy pork shoulders on mashed potatoes  
and kohlrabi-pear vegetables G,L

Coconut-couscous with braised Hokkaido  
pumpkin and sage A

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### WEDNESDAY

Coalfish petties with lime and dill on  
creamy buckwheat and cream-cheese  
A,C,D,G

Spicy china cabbage with quinoa and  
sweet pepper A,L,N

### THURSDAY

Braised chicken legs on roasted potatoes  
and braised vegetables L

Cauliflower dumplings with goat cheese  
on creamy pumpkin and thyme A,C,G

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### FRIDAY

Beef goulash with home-made dumplings  
and parsley A,C,G

Spicy linguine with tomato-ragout and  
zucchini A,C,G,L

# A la Carte

11:30 to 15:30

<u>Stuffed carrots</u> with walnuts, onions, saffron and herbs <small>H</small>	6,80
<u>Eggplant roll</u> with walnut filling, fresh herbs, pomegranate seeds and bread (vegan) <small>H,L</small>	7,00
<u>Red beet salad</u> with parsley, coriander, dill and herring <small>C,D</small>	7,00
<u>Hummus</u> : chickpea spread with olives, vegetables sticks, served with pita bread (vegan) <small>A,N</small>	7,00
Georgian salad with adjika sauce (vegan)	6,80
<u>Khachapuri</u> : flat yeast dough cake with mozzarella and soft cheese filling <small>A,G</small>	9,00
<u>Red lentil soup</u> with tahina-yogurt & pomegranate seeds <small>G,L,N</small>	5,50
<u>Grilled aubergine</u> with adjika paste, oriental mango yogurt and herb couscous <small>A,G</small>	17,00
<u>Kwerebi</u> : Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) <small>A,C,G</small>	16,00
<u>Pita bread filled with roasted chicken</u> strips and vegetables, served with a spicy adjika-dip <small>A,C,G,L,M,N</small>	16,50
<u>Khinkali</u> : dumplings with meat filling (app. 20 min) <small>A,C</small>	17,00
<u>Tschakapuli</u> : Braised Lamb in red wine with caramelized quince, fresh herbs and creamy polenta <small>A,G,L,O</small>	21,50
<u>Duett of crème brûlée</u> : tonka beans and orange, with fruit coulis <small>C,G</small>	9,00
<u>Semolina flummery</u> with fruit coulis and almond waffle <small>A,C,G,H</small>	8,00
<u>Sorbet</u> of mango, peach and raspberries on fresh fruit	8,50

