

Lunch Menu

13.03.

17.03.

11:30 to 15:00

Menu: Soup or salad/ main course
Menu veggy — 15,50
Menu (fish/meat)— 16,50
main course veggy - 11,50
Main course (fish/meat) - 13,00
Leaf salad or soup — 5,80

Soup of the day

Salad: Potato-Cucumber salad with
frisée and hard-boiled egg C, M

MONDAY

Gold Pineapple-coconut-curry with
chicken and basmati rice L,N,P

Grilled eggplant with oriental
couscous and dill yoghurt A,G

TUESDAY,

Beef sugo with tagliatelle, parsley and
parmesan A,C,G

Mashed potato-sesame with bean sprouts
and soybeans F,G,L,N

WEDNESDAY

Catfish fillet in potato-herbal brew and
pepper-tomato-kimchi D,L

Spinach lasagna with oven sweet pepper
and spring onions A,C,G

THURSDAY

Pork loin roll with mushrooms on green
peas risotto A,C,G,

Baked sweet potato-zucchini casserole
with salad A,C,G

FRIDAY

Chicken legs with sweet pepper and
chive dumplings A,C,G

Quinoa-nuts petties on pumpkin-tomato
ragout A,C,

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

