

# Lunch Menu

## 20.03.

## 24.03.

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:** Fermented red cabbage salad  
with marinated mushrooms and nuts H

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#### MONDAY

Stewed lamb with potatoes, root  
vegetables and pear L

Strong mushroom cream with serviette  
dumplings and herb salad

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#### TUESDAY,

Pink roasted karee steak on Asian  
pumpkin vegetables L

Spaghetti in goat cheese cream with  
cherry tomatoes and rocket A,C,G

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#### WEDNESDAY

Fried fish skewer with paprika on herb  
couscous and dill A,D,G

Stuffed peppers with wheat and zucchini  
lime cream A,G

#### THURSDAY

Minced beef patty on mashed potatoes  
and peas A,C,G,L

Spicy vegetable curry with quinoa and  
fresh coriander L,N

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#### FRIDAY

Fried chicken breast with oven-roasted  
vegetables and sweet potato cream G,L

Oriental lentil ragout with tahini yoghurt  
and apple G,L,N,P

# A la Carte

11:30 to 15:30

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|--|-------|
| <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>                  | 7,90  |
| <u>Red beet salad</u> with parsley, coriander, dill and herring <small>C,D</small>   | 7,70  |
| <u>Hummus</u> : chickpea spread with olives, vegetables sticks, served with pita bread (vegan) <small>A,N</small>              | 7,70  |
| Georgian salad with adjika sauce (vegan)   | 7,20  |
| <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>   | 5,80  |
| <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> | 16,70 |
| <u>Khinkali</u> : dumplings with meat filling (app. 20 min) <small>A,C</small>   | 17,30 |
| <u>Tschakapuli</u> : Braised Lamb in red wine with caramelized quince, fresh herbs and creamy polenta <small>A,G,L,O</small>   | 22,50 |
| <u>Duett of crème brûlée</u> : tonka beans and orange, with fruit coulis <small>C,G</small>                                    | 9,00  |
| <u>Light curd yoghurt cram in a glass</u> with fresh fruit and almond biscuits <small>A,C,G,H</small>                          | 8,00  |
| <u>Sorbet</u> of mango, peach and raspberries on fresh fruit   | 8,50  |

