

Lunch Menu

28.10.

31.10.

Soup of the day

or Salad

Meat:

Beef goulash with creamed spaetzle
and parsley.

A C G L O

Fish:

Fried plaice fillet on a cauliflower
couscous pan and herb cream sauce.

A D G

Vegetarian/Vegan:

Chickpea patties on a pumpkin cream
and pumpkin seed sauce.

F L

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

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>	7,90
<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

