

Lunch Menu

20.01.

24.01.

Soup of the day

or Salad

Meat:

Braised beef in red wine sauce with root vegetables, mushrooms, potatoes and parsley.

L O

Fish:

Fried Cape hake fillet on a quinoa vegetable pan and fresh herbs.

D H L

Vegetarian (Vegan):

Chickpea coconut curry with basmati rice, carrots and coriander.

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 H	6,80
<u>Eggplant roll</u> with walnut filling, fresh herbs, pomegranate seeds and bread (vegan) H,L	7,90
<u>Red beet salad</u> with parsley, coriander, dill and herring C,D	7,70
<u>Hummus</u> : chickpea spread with olives, vegetables sticks, served with pita bread (vegan) A,N	7,70
Georgian salad with adjika sauce (vegan)	7,20
<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	5,80
<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	16,70
<u>Khinkali</u> : dumplings with meat filling (app. 20 min) A,C	17,30
<u>Tschakapuli</u> : Braised Lamb in red wine with caramelized quince, fresh herbs and creamy polenta A, G, L, O	22,50
<u>Duett of crème brûlée</u> : tonka beans and orange, with fruit coulis C,G	9,00
<u>Light curd yoghurt cram in a glass</u> with fresh fruit and almond biscuits A, C, G, H	8,00
<u>Sorbet</u> of mango, peach and raspberries on fresh fruit	8,50

