

Lunch Menu

10.02.

13.02.

Soup of the day
or Salad

Meat:

Creamy chicken strips with mushrooms,
tagliatelle, and parsley.
A C G L

Fish:

Pan-fried cod fillet in a creamy spinach
sauce with dill potatoes.
D G

Vegetarian (Vegan):

Kohlrabi steaks on red lentil and
coconut couscous with herb hummus.

A N

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

NEW WINTER DRINKS

Matcha Affogato

with Kardamomeis7,30

Chai Latte5,90

APERATIVO ALCOHOLFREEI

Gin Matcha Smash.....8,50

Martini Vibrante..... 6,90

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, fesh 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

