

Lunch Menu

03.03.

07.03.

Soup of the day
or Salad

Meat:

Chicken strips in a herb and celery
velouté with tagliatelle and
pomegranate seeds. ACL

Fish:

Pan-fried plaice fillet on fennel risotto
with roasted almonds.

D G H L

Vegetarian (Vegan):

Red lentil and coconut curry with
cauliflower and basmati rice.

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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

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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 |

