

WEEKLY SPECIAL

HAUPTGERICHT | MAIN COURSE 11,8

MISO ENTE:

Entenbrust, Sushi-Reis, Miso-Sauce, Sojasprossen, Koriander, Grüne Chili, Essig & Topping aus Erdnüssen, Röstzwiebeln, Sesam
Duck breast, sushi rice, miso sauce, bean sprouts, coriander, green chilli, vinegar & topping of peanuts, fried onions, sesame

DESSERT 4,0

HOMEMADE TIRAMISU:

aus Mascarpone, Löffelbiskuit, Zucker, Espresso, Kakao, dunkle Schokoladenchips, Erdbeeren & Baileys Irish Cream
from Mascarpone, ladyfingers, sugar, espresso, cocoa, dark chocolate chips, strawberries & Baileys Irish Cream

HOMEMADE PANNA COTTA:

aus Panna Cotta, Sahne, Zucker & wechselnde Toppings
from panna cotta, cream, sugar & changing toppings

WEEKLY SPECIALS / SERVED FROM 11:00 – 16:00 H

TABOULÉ SALAD

mit Couscous, Falafel, Paprika,
Petersilie, Koriander, Minze, Maracujasaft,
Tahinidressing (Sesam), Mandeln, Rosinen,
Granatapfelkerne & Ras el Hanout Gewürzmischung **8,9**
with couscous, falafel, peppers, parsley, coriander, mint,
passion fruit juice, tahini dressing (sesame), almonds, raisins,
pomegranate seeds & Ras el Hanout spice mix

PERSIAN CHICKEN SKEWER

Persischer Hähnchenspieß aus Hähnchenbrust
mariniert in Safran, Zwiebeln, Knoblauch,
Limettensaft, weißer Pfeffer, Honig
- dazu Grilltomate, Safranreis, Kräuterjoghurt (Petersilie,
Schnittlauch, Koriander, Kerbel, Knoblauch) **11,8**
Chicken breast marinated in saffron, onions, garlic,
lime juice, white pepper, honey - with grilled tomato, saffron rice,
herbal yoghurt (parsley, chives, coriander, chervil, garlic)

PB VEGAN SUMMER PASTA

Linguine mit Pfifferlingen, Babyspinat,
Räuchertofu, Schalotten & Kartoffelcrunch **10,8**
Linguine with chanterelles, baby spinach, smoked tofu, shallots & potato crunch

PB GOAT CHEESE STACK

Geröstetes Landbrot mit Ziegenkäse, Guacamole,
kandierte Walnüssen, Honig & Bio-Kresse **9,8**
Roasted country bread with goat cheese, guacamole,
candied walnuts, honey & organic cress