



KHACHAPURI

Georgian Cuisine

MENU

H

PKHALI-AUSWAHL

Assorted Pkhali

26 €



H

AUBERGINENRÖLLCHEN

Eggplant Rolls

Fried eggplant rolls with walnut and herb filling, topped with pomegranate seeds.

17 €

AJAPSANDALI MIT GERÖSTETEM GEMÜSE

Ajapsandali with Roasted Vegetables

Roasted eggplant, peppers and tomatoes with garlic and herbs. Served cold.

15 €



^H SATSIVI MIT HÄHNCHEN

Chicken Satsivi

Tender chicken in a rich Georgian walnut sauce. Served cold.

17 €

^H BLUMENKOHL MIT BAZHE-SAUCE

Cauliflower with Bazhe Sauce

Tender cauliflower with Georgian walnut and garlic sauce.

16 €





A,C,G,O
FLEISCHPLATTE

Meat Platter

Beef tongue, chicken sausage, pork
roulade and pork belly with adjika,
grissini and pickled onions.

23 €

EINGELEGTES GEMÜSE

Pickled Vegetable Assortment

Sauerkraut, jonjoli, onions, gherkins,
cherry tomatoes, garlic and peppers.

16.5 €



G

GEBACKENE TOMATEN MIT KÄSE

Baked Tomatoes with Cheese

Tomatoes baked with cheese, Svan salt and herbs.

15 €



H

MEGRELISCHES LOBIO

Megrelian Lobio

Red beans with onion, garlic, walnuts and herbs.

15 €



G
GEBACKENE PILZE MIT SULGUNI-KÄSE

Baked Mushrooms with Sulguni Cheese

Mushrooms baked with Georgian Sulguni cheese.

15 €



A,C,G
**GEBRATENER SULGUNI-KÄSE
MIT MINZ-MATSONI**

Fried Sulguni Cheese with Mint Matsoni
Crispy breaded Sulguni with Georgian yogurt and fresh mint.

15 €

G

SALAT MIT GEORGISCHEM KÄSE

Salad with Georgian Cheese

17 €



GEORGISCHER SALAT MIT KACHETISCHEM ÖL

Georgian Salad
with Kakhetian Oil

15 €



H

GEORGISCHER SALAT MIT WALNÜSSEN

Georgian Salad with Walnuts

15 €



C, M
**KAVKAZ-SALAT
MIT RINDERZUNGE**

Kavkaz Salad
with Beef Tongue

18 €



C, M
SALAT MIT HÄHNCHEN

Chicken Salad

18 €



A,C
CHIKHIRTMA (KATER-SUPPE)

Chikhirtma (Hangover Soup)

Chicken soup with egg, onion, herbs
and a subtle tang.

12 €

TATARIAHLI

Tatariahli

Rich beef broth with tender beef, garlic
and herbs.

13 €



KHARCHO-SUPPE

Kharcho Soup

Beef soup with rice, tomatoes, garlic,
herbs and spices.

13 €



A,C,G

MEGRELISCHES KHACHAPURI

Megrelian Khachapuri

Cheese-filled bread topped
with extra cheese.

18 €

A,C,G

IMERETISCHES KHACHAPURI

Imeretian Khachapuri

Soft dough filled
with Imeretian cheese.

17 €

A,C,G

ADJARISCHES KHACHAPURI

Adjarian Khachapuri

Soft dough boat filled with cheese,
topped with egg and butter.

17 €



A,C,G
LOBIANI

Lobiani

Bread filled with red beans and spices.

16 €

A,C,G

**BLÄTTRIGES KHACHAPURI
MIT FRISCHEN KRÄUTERN**

Flaky Khachapuri with Fresh Herbs

Crispy layered khachapuri with cheese filling and fresh herbs.

19 €



A,C,G
KUBDARI

Kubdari

Soft dough with a juicy beef filling, onion, garlic and spices.

22 €

A,G,H

**KHACHAPURI MIT
KARAMELLISIERTER BIRNE
UND GORGONZOLA**

Khachapuri with Caramelized Pear
and Gorgonzola

Flaky dough with caramelized pear, Gorgonzola,
fresh basil and walnuts.

22 €



A,C,G

ZAREN-KHACHAPURI

Tsar's Khachapuri

Flaky dough with cheese, fresh tomatoes, basil
and smoked cheese.

23 €



A,C,G

**KHACHAPURI MIT PILZEN
UND TRÜFFEL**

Khachapuri with Mushrooms and Truffle

Champignons, oyster mushrooms
and cheese with truffle oil.

18 €





KHINKALI

Khinkali with Lamb / A 15 €
Khinkali with Mushrooms / A,G 13 €
Classic Khinkali (pork and beef) / A 14 €

A,G

KHINKALI MIT PILZEN UND TRÜFFELSAUCE

Khinkali with Mushrooms
and Truffle Sauce
13 €

A,G

KHINKALI MIT KÄSE UND TOMATEN, SERVIERT MIT KORIANDERSAUCE.

Khinkali with Cheese and Tomatoes,
served with Coriander Sauce

16 €



A,B,G,E,F,N
**SCHWARZE KHINKALI
MIT GARNELEN**

Black Khinkali with Shrimp

Filled with shrimp, zucchini, sesame oil
and cream cheese, served with chili-
garlic curry sauce.

17 €



GEBRATENE KHINKALI

Fried Khinkal

Classic Khinkali / A,G 14€

Khinkali with Lamb / A,G 15€

Khinkali with Mushrooms / A,G 13€

Cheese & Mint Khinkali / A,G 14€

Potato & Smoked Cheese Khinkali / A,G 13€

A

MAMA KHINKALI

Mama Khinkali

A large khinkali filled with smaller khinkalis of juicy beef, onion, garlic, coriander and spices.

22 €





G

HÄHNCHEN-MZVADI

Chicken Mtsvadi

22 €



KALBS-MZVADI

Veal Mtsvadi

26 €

SCHWEINE-MZVADI

Pork Mtsvadi

24 €



G RINDERZUNGEN-MZVADI

Beef Tongue Mtsvadi

23 €



LAMMKARREE VOM HOLZKOHLEGRILL

Grilled Lamb Rack

27 €

HÄHNCHEN-LULA-KEBAB

Chicken Lula Kebab

22 €



G

LULA-KEBAB MIT SULGUNI-KÄSE

Lula Kebab with Sulguni Cheese

24 €

LAMM-LULA-KEBAB

Lamb Lula Kebab

25 €



RINDER-LULA-KEBAB

Beef Lula Kebab

25 €

LOBIO MIT EINGELEGTEM GEMÜSE

Lobio with Pickles

Red beans with garlic, coriander and spices, served with homemade pickles.

17 €



CHASHUSHULI

Chashushuli

Braised beef with tomatoes, peppers, garlic, herbs and spices.

20 €



ODZHAKHURI MIT SCHWEINEFLEISCH

Odzhakhuri with Pork

Pan-fried pork with potatoes, tomatoes, onion, garlic and herbs.

21 €



CHAKHOKHBILI

Chakhokhbili

Braised chicken with tomatoes, peppers, garlic, herbs and spices.

19 €

G

CHKMERULI-HÄHNCHEN

Shkmeruli Chicken

Tender chicken in a creamy garlic sauce.

21,5



H

HÄHNCHEN TABAKA MIT KNOBLAUCH

Chicken Tabaka with Garlic

Crispy pressed chicken with garlic-walnut sauce and fresh coriander.

24 €



G
**RINDERZUNGE MIT PILZEN
UND SWANETISCHEM
GEWÜRZSALZ**

Beef Tongue with Mushrooms
and Svan Salt

19 €



G
**SWANETISCHES
HAHNCHEN MIT
TASHMIJABI**

Svan-Style Chicken
with Tashmijabi

21 €

D,H

**GEBACKENE DORADE
MIT WILDREIS
UND WALNUSSMOUSSE**

Baked Sea Bream with
Wild Rice and Bazhe Sauce

24 €



D, G

**LACHS MIT
GEORGISCHEN GEWÜRZEN**

Salmon with Georgian Spices

24 €

BEILAGEN

Side Dishes

Gegrilltes Gemüse Grilled Vegetables	12 €
Kartoffelpüree / G Mashed Potatoes	7 €
Pommes frites French Fries	7 €
Gedämpfter Reis Steamed Rice	7€
Kartoffeln mit Swanischem Salz Potatoes with Svan Salt	7 €
Tashmijabi / G Tashmijabi creamy mashed potatoes with Sulguni cheese and butter, a traditional dish from Svaneti.	9 €

SAUCEN

Sauces

Rote Adjika Red Adjika	3,5 €
Grüne Adjika Green Adjika	3,5 €
Bazhe / H Bazhe	3,5 €
Matsoni / G Matsoni	3,5 €
Narsharab Narsharab	3,5 €
Satsebeli Satsebeli	3,5 €
Sauerrahm / G Sour Cream	3,5 €
Cremige Knoblauchsauce / G Creamy Garlic Sauce	3,5 €
Grünes Tkemali Green Tkemali	3,5 €
Rotes Tkemali Red Tkemali	3,5 €

DESSERTS

Desserts

Schokoladen-Napoleon / A,C,G	12 €
Chocolate Napoleon	
Karamell-Eclair / A,C,G	9 €
Caramel Éclair	
Schokoladenmousse / C,G	9 €
Chocolate Mousse	
Churchkhela / H	8 €
Churchkhela	
Walnusseis / G,H	7 €
Walnut Ice Cream	
Eiskugel	4 €
Ice-cream	

Allergeninformation gemäß Codex-Empfehlung

A	Glutenhaltiges Getreide	H	Schalenfrüchte
B	Krebstiere	L	Sellerie
C	Ei	M	Senf
D	Fisch	N	Sesam
E	Erdnuss	O	Sulfite
F	Soja	P	Lupinen
G	Milch oder Laktose	R	Weichtiere

BAR

TASTE OF GEORGIA

DRINKS & WINE

RED WINE

Alazani Valley Semi Sweet 0,125 / 0,75 L	7,00 / 35,00
Kindzmarauli Medium sweet wine / 0,125 / 0,75 L	8,00 / 40,00
Saperavi Dry / 0,125 / 0,75 L	9,00 / 51,00
Reserve Royale Red Chateau Mukhrani 0,75 L	119,00
Qvevri Red Chateau Mukhrani 0,75 L	89,00

WHITE WINE

Alazani Valley Semi Sweet / 0,125 / 0,75 L	7,00 / 35,00
Tvishi Medium sweet wine / 0,125 / 0,75 L	8,00 / 40,00
Rkatsiteli Dry / 0,125 / 0,75 L	7,00 / 35,00
Goruli Mtsvane Chateau Mukhrani 0,125 / 0,75 L	9,00 / 51,00
Qvevri White Chateau Mukhrani 0,75 L	89,00

CHACHA

Old Kakheti (silver) 4 cl / 50 cl	6,50 / 85,00
Old Kakheti (gold, aged in oak) 4 cl / 50 cl	6,50 / 85,00

BEER

Original Georgian Beer Zedazeni 0,5 L	6,00
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GEORGIAN LEMONADE

Pear	7,00
Tarhun	7,00

GEORGIAN KOMPOT

Kizil	12,00
Yellow Cherry	12,00
Peach	12,00
Pear	12,00
Feijoa	12,00

COCKTAILS

COCKTAILS

CLASSICS

Basil Smash	15,00
Bombay Sapphire Gin • Lime • Basil	
Whiskey Smash	15,00
Bulleit Bourbon • Lime • Mint	
Negroni Sbagliato	15,00
Martini Riserva Speciale • Vermouth • Prosecco	
Margarita / Spicy Margarita	16,00
Cazadores Tequila • Cointreau • Lime • Chilli Essence	
Espresso Martini	16,00
Grey Goose • Coffee • Vanilla • Cinnamon • Kardamom	
Pink Mojito	15,00
Bacardi 4y • Raspberry • Lime • Soda	
Old Fashioned	15,00
Makers Mark • Sugar • Angostura	
Boulevardier	15,00
Makers Mark • Sweet Vermouth • Campari	
Vienna Mule	15,00
Vodka • Thomas Henry Ginger Beer	
Paloma	15,00
Tequila Cazadores • Thomas Henry Pink Grapefruit	

SOURS

Whiskey Sour	15,00
Bulleit Bourbon • Lime • Egg White	
Tequila Sour	15,00
Cazadores Blanco • Lime • Egg White	
Amaretto Sour	15,00
Amaretto Liquor • Lime • Egg White	
Averna Sour	15,00
Averna • Lime • Egg White	

SPRIZZ

Tropicana	12,50
Aperol • Pineapple • Thomas Henry Ginger Ale • Coconut	
Cherry Keen	13,50
Amaretto • Thomas Henry Cherry Blossom • Soda	
Lazy Sunday	12,50
Martini Bianco • Thomas Henry Tonic • Rosemary	
The Ex On The Beach	12,00
Cynar • Thomas Henry Cherry Blossom • Soda	
Better Aperol	14,00
Aperol • Thomas Henry Mystic Mango • Prosecco	
Weisser Spritzer	9,00
Aperol Spritz	10,50
Hugo Spritz	10,50
Sarti Spritz	10,50

SPIRITS

STRONG ALCOHOL

WHISKEY (4 CL)

Lagavulin 16Y Islay Single Malt	21,00
Lagavulin 8Y Islay Single Malt	16,00
Woodford Reserve Kentucky Straight Bourbon	14,00
Bulleit Kentucky Straight Bourbon	13,00
Chivas Regal 12Y	13,00
Chivas Royal Salute 21Y	38,00
Nikka From The Barrel (Japan)	14,00
Johnnie Walker 12Y Black Label	13,00
Johnnie Walker Blue Label Blended	38,00
Monkey Shoulder Blended Malt Scotch	13,00
Redbreast 12Y Irish Single Pot Still	13,00
The Macallan 12Y Sherry Oak	18,00
The Macallan 18Y Sherry Oak	45,00

VODKA

Grey Goose Vodka 4 cl	10,00
Grey Goose Vodka 0,7 L	170,00
Ketel One Vodka 4 cl	13,50
Belvedere Vodka 4 cl	12,00
Belvedere Vodka 0,7 L	180,00
Beluga Export Noble Vodka 4 cl	14,00
Frozen Baby Vodka Belvedere Vodka 20 cl / Gürkchen / Silber Zwiebeln	80,00
Grey Goose Vodka 20 cl / Belvedere Vodka / Gürkchen / Silber Zwiebeln	80,00

GIN

Bombay Sapphire London Dry	12,50
Tanqueray London Dry	13,50
Hendrick's	12,00
Monkey 47 Schwarzwald Dry	13,50
Monkey 47 Sloe	12,00
Gin Mare	13,50

RUM (4 CL)

Bacardi Añejo Cuatro	11,50
Bacardi Reserva 8 Años	12,50
Zacapa Sistema Solera 23	15,00
Diplomático 12Y Reserva Exclusiva	14,50

COGNAC / GRAPPA

Frapin Fontpinot XO 4 cl	23,00
Martell XO 4 cl	26,00
Poli Po di Poli Pinot Elè 2 cl	10,50

NOBLE BRAND (2 CL)

Gölles Alte Zwetschke 2 cl	9,00
Gölles Marille 2 cl	9,00
Gölles Williamsbrand 2 cl	9,00

SPIRITS LIQUOR

SHOTS (2 CL)

Baileys Irish Cream	7,00
Jägermeister Kräuterlikör	7,00

TEQUILA (2 CL)

Patrón Silver Tequila	7,00
Patrón Añejo Tequila	7,00
Don Julio Blanco Tequila	7,00
Don Julio Reposado Tequila	7,00
Don Julio 1942 Añejo Tequila	15,00
Clase Azul Tequila Plata	15,00
Clase Azul Tequila Reposado	17,00

WINES & BUBBLES

WINE / BEER

Prosecco Casa Gheller Brut / Rosé 8,00
0,1 L

Stella 5,00 / 7,00
0,3 / 0,5 L

Corona 5,00 / 7,00
0,3 / 0,5 L

Guinness Extra Stout 9,00
0,33 bottle

Corona 7,00
0,33 bottle

Corona Cero 7,00
0,33 bottle

WINE BY THE GLASS - WHITE

Gelber Muskateller • Sabathi 9,00
0,125 L

Grüner Veltliner • Hirsch Kamptal DAC 9,00
0,125 L

Riesling • Domäne Wachau 9,00
0,125 L

Sauvignon Blanc • Sabathi 9,00
0,125 L

WINE BY THE GLASS - RED

Blaufränkisch 7301 • Kirnbauer 8,00
0,125 L

Shiraz • Christ 10,50
0,125 L

WINE BY THE GLASS - ROSE

Château d'Esclans Whispering Angel 14,00
0,125 L

CHAMPAGNER

Ruinart Brut 150,00
0,75 L

Ruinart Rosé 160,00
0,75 L

LAURENT PERRIER La Cuvée 130,00
0,75 L

LAURENT PERRIER La Cuvée Rose 149,00
0,75 L

ROEDERER Cristal Brut 390,00
0,75 L

Dom Pérignon Vintage Brut 410,00
0,75 L

Dom Pérignon Vintage Rosé 620,00
0,75 L

PROSECCO

Casa Gheller Prosecco 45,00
DOC Treviso Brut
0,75 L

Casa Gheller Valdobbiadene Prosecco 55,00
Superiore DOC Extra Dry
0,75 L

Casa Gheller Prosecco 45,00
DOC Rosé Millesimato
0,75 L

BOTTLE SELECTION WHITE WINE

AUSTRIA - CHARDONNAY

Christ Chardonnay Bio 58,00
0,75 L

Velich • Darscho 99,00
0,75 L

AUSTRIA - GELBER MUSKATELLER

Sabathi • Krepskogel 54,00
0,75 L

Tement • Sand & Schiefer 55,00
0,75 L

AUSTRIA - GRÜNER VELTLINER

Bründlmayer • Kamptal Terrassen Bio 49,00
0,75 L

Knoll • Loibenberg Smaragd 89,00
0,75 L

AUSTRIA - RIESLING

Knoll Ried Loibenberg
Federspiel Wachau DAC 72,00
0,75 L

Gritsch • 1000 Eimerberg 99,00
0,75 L

AUSTRIA - SAUVIGNON BLANC

Tement • Ried Zieregg 95,00
0,75 L

Sabathi • Leutschach 55,00
0,75 L

FRANCE

Domaine du Colombier • Chablis 75,00
0,75 L

Domaine Vincent Girardin •
Chassagne-Montrachet "Morgeot" 295,00
0,75 L

ITALY

Livio Felluga • Sharis 58,00
0,75 L

Jermann • Pinot Grigio IGT 68,00
0,75 L

Planeta • Cometa Sicilia Menfi DOC 69,00
0,75 L

NEW ZEALAND

Cloudy Bay • Sauvignon Blanc 89,00
0,75 L

BOTTLE SELECTION RED WINE

AUSTRIA – BLAUFRÄNKISCH

Kirnbauer 7301 • Deutschkreutz 39,00
0,75 L

Kracher • Reunion Vision 73,00
0,75 L

FRANCE

Château Lynch Bages • Pauillac 295,00
0,75 L

Château Phélan Ségur • 145,00
Saint-Estèphe
0,75 L

AUSTRIA – CUVEE

Kollwentz • Steinzeiler 160,00
0,75 L

Pöckl • Admiral 120,00
0,75 L

ITALY

Amarone Torre D'Orti 125,00
0,75 L

Luce • Della Vite IGT 215,00
0,75 L

AUSTRIA – ZWEIFELT

Kerschbaum Maria • Alte Reben 35,00
0,75 L

Umathum • Ried Hallebühl 119,00
0,75 L

NON-ALCOHOLIC

REFRESHMENTS

San Pellegrino Prickelnd 0,33 L	4,50
Acqua Pana Still 0,33 L	4,50
San Pellegrino Prickelnd 0,75 L	8,00
Acqua Pana Still 0,75 L	8,00
Borjomi 0,33 L	6,00

THOMAS HENRY

Grapefruit 0,2 L	6,00
Slim Tonic 0,2 L	6,00
Ginger Ale 0,2 L	6,00
Ginger Beer 0,2 L	6,00
Cherry Blossom 0,2 L	6,00
Mystic Mango 0,2 L	6,00

REFRESHMENTS

Red Bull 0,25 L	4,50
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ICED TEA

Richard Sun Iced Tea - Lemon / Peach 0,33 L	5,50
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SOFT DRINKS

Coca Cola / Light / Zero 0,33 L	5,00
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LEMONADE

Mango-Passionfruit 0,5 L	9,00
Elderflower-Mint 0,5 L	9,00
Raspberry-Mint 0,5 L	9,00

TEA Ronnefeldt

English Breakfast	6,50
Earl Grey	6,50
Sencha	6,50
Herbal Tea	6,50
Peppermint	6,50
Fruit Tea	6,50
Masala Chai	6,50

COFFEE

Espresso	3,50
Double Espresso	6,00
Cappuccino	6,00
Café Latte	6,50

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