

SEPTEMBER HIGHLIGHTS

CULINARY SPECIALS FOR SEPTEMBER

Genießen Sie zur Einstimmung unsere fruchtige Aperitif-Empfehlung:
Enjoy our fruity aperitif recommendation:

Mango- Saft | Campari € 9,50
Mango juice | campari

Vorspeise | Starter

Chicken Tandoori⁷ | gemischter Salat | Mango-Chutney € 13,50
Chicken Tandoori | mixed salad | mango chutney

Suppe | Soup

Dalsuppe⁸ (Rote Linsensuppe) | Papadam | Mixed Pickles € 9,50
Dal soup (Red lentil soup) | Papadam | Mixed pickles

Hauptgänge | Main Courses

„Jhinga Kari“ € 25,50
 Gebratene Riesengarnelen^{2,7} | Kokosnuss | Ingwer
 Curry | gelbe Kartoffeln
Fried tiger king prawns | coconut | ginger | curry | yellow potatoes

Chicken Tikka⁷ | Tomaten-Buttersauce⁷ | Basmatireis € 21,50
Chicken tikka | tomato butter sauce | flavoured rice

„Lamm Madras“ € 25,50
 Lammfleisch | Curry | Kichererbsen⁸ | gelber Basmatireis
Lamb | curry | chickpeas | yellow flavoured rice

Alle indischen Hauptgerichte werden mit Papadam und Mixed Pickles serviert.
All Indian main dishes are served with papadam and mixed pickles.

Desserts:

Gulab Jamun | frittierte indische Milchbällchen⁷ | Kokosraspeln | Vanilleeis⁷ € 10,50
Gulab Jamun | fried Indian milk balls | coconut | vanilla ice cream

Mango Lassi⁷ | Rosinen | Pistazien € 6,50
Mango lassi | raisins | pistachios